

THE
MODERN COOK:

CONTAINING,

I N S T R U C T I O N S

For Preparing and Ordering Public Entertainments
for the Tables of Princes, Ambassadors, Noblemen,
and Magistrates.

A S A L S O,

The least Expensive METHODS of providing for private
Families, in a very elegant Manner.

W I T H

New RECEIPTS for Dressing of Meat, Fowl, and Fish ; and
making Ragouts, Fricasseees, and Pastry of all Sorts, in a Method,
never before published.

Adorned with COPPER-PLATES,

Exhibiting the Order of Placing the different Dishes, &c. on
the Table, in the most polite Way.

By Mr. *VINCENT LA CHAPELLE*,

Late Chief Cook to the Right Honourable the Earl of
CHESTERFIELD:

And now Chief Cook to his HIGHNESS the PRINCE of
ORANGE.

The THIRD EDITION.

L O N D O N:

Printed for THOMAS OSBORNE, in *Gray's-Inn*.
MDCCXLIV.



TO THE
RIGHT HONOURABLE
THE
Earl of *CHESTERFIELD*.

MY LORD,

IF the highest Respect and Veneration for your Lordship, could plead and Excuse for my Boldness, I might flatter myself with the Hopes of being pardoned. I must confess, that it argues no very mean Opinion of my own Abilities, to dare raise (considering the humble Talents I possess) my Ambition so high. The Book I offer to your Lordship's Patronage, is upon no greater a Subject than that I profess; a Performance in which I have collected whatever I judged most useful and most agreeable to the Palate, and for the Service of a Table: Thrice happy, could this Work meet with your Lordship's Approbation, favoured by which it could not fail of growing into immediate Notice.

DEDICATION.

YOUR Lordship's exalted Qualities have been the Theme of the greatest Pens, and the Admiration of the various Courts You have visited ; for which Reason, it would very ill become me to attempt a Panegyric upon them. It is, therefore, most proper for me to revere them in Silence, and to beg Pardon for the uncommon Liberty of this Address. I am, with the utmost Deference,

My Lord,

Your Lordship's most obliged

most devoted humble Servant,

VINCENT LA CHAPELLE.

P R E F A C E

In which is included Directions for a House-Steward.

IN the present Age, as well as in those of a remote Antiquity, good Entertainments have been the Delight of Persons of all Ranks and Conditions. We are daily in Search of new Delicacies, and endeavour to improve upon the Dressing and Serving up Dainties of every Kind. At this Time, a Table must be furnished with the most exquisite Dishes, and the Whole disposed in such a Manner as may please the Eye. There are Rules in all Arts; and such, as desire to become Masters of them, must conform to those Rules, which, however, is not alone sufficient; Experience and a continual Practice being required in order to attain Perfection. A Cook of Genius will invent new Delicacies, to please the Palates of those for whom he is to labour; his Art, like all others, being subject to Change: For, should the Table of a great Man be served in the Taste that prevailed twenty Years ago, it would not please the Guests, how strictly soever he might conform to the Rules laid down at that Time. This Variation, in Cookery, is the Reason of my publishing the ensuing Work.

THE Treatise on Cookery intituled, *Le Cuisinier Royal & Bourgeois*, having been written so many Years since, is not proper for the present Practice. It is now upwards of thirty Years since any new Edition of that Work has appeared; however, it was printed under a new Title, which was an Imposition upon the Public. The *Cuisinier Royal & Bourgeois* was translated into *English* by Persons of my Profession: But those, who will take the Trouble to compare that Piece with mine, will find them intirely different. I may be so bold as to assert, that I have not borrowed a single Circumstance in the ensuing Treatise from any Author, the Whole being the Result of my own Practice and Experience. As my Design is not to offend any Person, but only to please the Public, I flatter myself that my Endeavours will be received with Candor. Being a Foreigner, the *English* Reader will, I hope, excuse the Defects in my Style, which, however, I believe, will be plain enough to those who are ever so little conversant in Cookery.

To complete the Whole, I have presumed to add Directions
for

for a House-Steward, which, I am persuaded, a great Number of Persons will not think unnecessary.

Directions for a House-Steward.

GREAT Trust is reposed in a House-Steward, and it requires his utmost Attention to acquit himself well; he being immediately accountable to his Master, or the head Steward, for all Family Expences, according to the Orders they may have given him.

HE must be well acquainted with the Business of a Cook and Confectioner, before he can be duly qualified for his own; and must know how to order, and keep a good Oeconomy throughout the whole Family.

AT his very first Entrance upon Duty, he should draw up a general Account of all Things committed to his Charge by his Master, whose Orders he is to follow in every Particular: He should keep a good Understanding with the head Cook and Confectioner, by supplying them regularly with all Necessaries; and then give in a full Account of all, to be signed by his Master or the Steward, which Account he must keep by him, ready to produce, when called for.

IT is his Business to provide good Servants both for the Offices and Kitchen, and to change them, and Tradesmen also, whenever they are found unfit for their Business, or negligent in it: Without particular Care in this Respect, he can never do Justice to his Master.

HE must take Care to lay in all Necessaries in due Time, and give every Servant what he may want, without souring him; with this Proviso, however, that he grant nothing unreasonable, since this would be Squandering his Master's Goods. He is to bargain with all Tradesmen whatever, who supply the Family with Eatables.

A HOUSE-STEWARD ought to be well skilled in Wine for his Master's Table, and in all Sorts of Liquors; as also in common Wines, which last he should buy by the Hoghead, and let it be retailed out by the Butler, whose Account he must take every Day, to prevent Confusion.

HE also must be knowing in Butcher's Meat, and make an Agreement in Writing, at so much a Pound, whether Beef, Mutton, or Veal, for the whole Year. Let him likewise take Care to see all weighed before him, and keep a Memorandum thereof.

IN like Manner, let him bargain with the Poulterer to be served yearly or quarterly, at so much a Piece, for tame, as well as for wild Fowl: He must duly inform himself of the Market

Prices



Prices of every Thing in its proper Season, for the Sake of his Master's Interest.

HE must take the same Method with the Cheesemonger, in order to be the better supplied with larding Bacon, with *Westphalia* Hams, and those of *Bayonne*, &c. with Hog's-lard, Sauages, Chitterlings, Neats Tongues, and whatever is requisite for Side-dishes.

HE must be a good Judge of Fish of all Kinds, both of salt and fresh Water, and of all Sorts of Fruit and Herbs: All which Particulars necessarily imply a previous Knowledge of Cookery and Confectionary.

IT is likewise his Business to agree with the Grocer, Chandler, and Oilman, for Sugar, Spices, Candles, Links, Oyl, &c. as also to provide Salt, Pepper, Cloves, Nutmegs, &c. All Kinds of Flowers, and Cheese; in a Word, every Thing wanting in the Kitchen and Offices.

ALL the Kitchen Furniture fall likewise under his Care, which he must see mended or supplied, when necessary, both in the Kitchen and Offices.

MOREOVER, a Steward of the Household must be able to form the Plan of an Entertainment, to draw up a Bill of Fare, and to order the Courses for every different Table, according to his Master's Will and Pleasure: He should know what is most liked of all Sorts of Entries, Soups, Roast Dishes, and Side ones, otherwise it will be impossible for him to make a Bill of Fare, as it ought to be. So that, here again, some Skill in the Cook and Confectioner's Arts is requisite, unless the Steward will be always asking them, what he must do. When any great Entertainment is to be made, it is the Steward's Business to take his Precautions accordingly, inquiring of the Butcher, Poulterer, &c. what they have by them, in order that he may provide the very best of every Thing. He likewise may order the Officers of the Kitchen, and confer with them about the Necessaries for the Entertainment; doing the same with the Confectioner, as to Fruit, stewed Fruits, Sweet-meats, &c. specifying the Number of Plates to be served of every Kind. The Steward must form a Plan of the whole Service beforehand, ranging every Thing in its proper Place, observing well the different Sizes of the Dishes, and what every one is to contain. He ought to be well provided with *Plate*, and must form his Plan, and make a Draught of all as regular and beautiful as possible. In case he want Hands, his own Discretion will tell him that he must consult the head Officers at Home, whom to employ from Abroad; to the End that every Thing may be done in good Order, and nothing lost out of the Kitchen or Offices.

HE

He must never fail to cover the Table in good Time, and have every Thing in Readiness, well ranged on the Beaufet; and also take Care that the Waiters be well instructed in their Duty, in order to prevent Confusion.

WHEN a Course is served up, the Steward should wait a little to hear the Opinion of the Company: If any Thing is found Fault with, he must inform the Cook civilly of it, that he may know how to mend it, another Time; and also tell him, what pleased the Guests, in order that he may continue in the same Method.

AFTER this, he must immediately prepare the other Course, and then order the Waiters to clear the Table; giving a Cast of his Eye over the whole Course, in order to range the Dishes, whether great, small, or middling Ones, every one in its proper Place; for nothing is more shocking than Haste and Confusion in serving up: This being no ways honourable either for the Gentleman or his Servants.

WHEN the last Course is served, he must go to the Confectioner's Office, and there range the Desert in the same Manner (as near as he can) in which it is to be served up, in order that he may know where to place his Fruit, and where his stewed Fruits, &c. He then must see if the Table be completely cleared; taking off the upper Table-Cloth, and the Leather which lay between it and the nether one, on which last the Desert is to be served. When every Thing is placed as it ought to be, he should wait a little to hear the Opinion which the Company have of the Fruit, and then go to the Kitchen to see what may be left: If he finds any Thing that will serve another Time, he must order the Cook to lock it up, and give the rest to the Tables of the Officers and Servants.

WHEN an Entertainment is to be made, he must number up the Guests beforehand, in order to lay out the Table in a proper Manner; and order the Dishes so, that no two of the same Sort may be near one another; for, besides that this has an ill Grace, it might confine some of the Company to what they do not like.

THE Make or Shape of the Table ought likewise to be considered, in order for ranging of the Plates and Dishes in such a Manner, that every Person may come at what he likes; and that the Waiters may not be forced to disturb the Company, in serving or taking away; a Circumstance that is shocking, and yet this happens but too often, for Want of taking proper Care beforehand.

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<i>or in Bunches</i>	ib.	<i>to give Flavours to Liquors</i>	ib.
<i>To make Ratafia</i>	424	———— <i>Rosa Solis</i>	ib.
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<i>Lemons, Bergamot Pears, or</i>			



THE MODERN COOK.

CHAP. I.

To make Broth, called Mitonage, a Soaking-broth.

FOR all Sorts of Soup, take a Leg of Beef and a Piece of the Buttock, or any other Part, it matters not much; but the Buttock and Leg are the properest for Mitonage; use what Quantity you think fit, according to the Bigness of your Pot, and the Quantity of Soup you design to make. Suppose you would make two Soups out of one Mitonage: Take a Piece of a Buttock of Beef, about eight or ten Pounds, and a Piece of a Leg, about seven or eight Pounds; put all into your Pot, fill it half full of Broth, if you have any, and then fill it up with Water; skim it well, and season it with Salt, Carrots, Turneps, a few Onions stuck with Cloves, and a good Bunch of Celery; some Time after, put in a Fowl, and a Knuckle of Veal tied round with Packthread; do not let them boil too much: This will serve to put in your Soups. You may also put in all the Garniture of your Soups, as, Celery, Endive, Leeks, Lettuces, and Fowls. This Broth is very good to soak the Bread for all Sorts of Soups, except Cabbage, Turnep, or Onion Soups, which are distinguished by their different Garnitures.

To make a French Olio.

TAKE as much Meat as your Olio's require: For two Olio's take eight Pounds of Buttock of Beef, the same Quantity of Veal, and a Leg of Mutton, taking off all the Fat; put all together into a large Gravy-pan, and set it a sweating over the Stove: When your Meat sticks lightly to the Gravy-pan, moisten it with Broth; but take Care it be not too high coloured; then take out all your Meat, put it in a Broth-pot, skim the Fat well off the Liquor, and strain it into the Pot; fill it up with other Broth, and put it on the Fire; add three or four Dozen of blanched Carrots and Parsnips, with two Dozen of Onions, a few Turneps, a Bunch of Celery, a Bunch of Leeks, and a Mignonette; put likewise two old Partridges, an old Fowl, an old Turkey, a Piece of Ham, and a * Cervelas, and make your Pot boil gently; take Care your Broth be always very clear and well-tasted; then take the Crusts of rasped French Rowls, put them into a Stew-pan, strain in some of your Olio-Broth, and let it simmer a While over the Stove; when the Bread is soaked, put it in an Olio-pot, and pour the Broth thereon, with some Roots and

* A large Sort of Sausage.

Celery, if you think fit. (If you serve it in a Dish, you must garnish it round the Edge with all Sorts of Roots :) Then put upon your Pottage two Partridges. They are used for all Sorts of Olio's of Rice. Your Rice being pick'd and wash'd, put it in a Soup-pot, and put some Olio-broth to it; when enough, dish it up. Vermicelli is prepared the same Way. Mignonette is made thus: Take a Piece of * Etamine, and tie up, in a Piece of Etamine-pinch, a little Handful of Coriander-seeds, some Pepper, a Dozen of Cloves, and a Nutmeg; bind Mignonette, and put them in your Olio. An Olio must be served very hot.

A Spanish Olio.

TAKE some Gristle of Beef from the lower Part of the Brisket, cut it in Pieces, the Bigness of two Fingers, and put them in Water; take also some Gristle of a Breast of Mutton, and some Gristle of a Breast of Veal, and Sheep's-rumps, and cut them into handsome Pieces; then garnish a Broth-pot all round with Slices of Beef an Inch thick, and put in your Gristle of Beef, with a good Quantity of Roots, a Bunch of Celery very neat, because it must be used in serving up, and a Bunch of Leeks; moisten the Whole with Broth; when the Beef is somewhat forward, put in your Gristle of Veal, and Mutton, and Sheep's-rumps, two Hog's Feet and Ears, two Partridges, two Pigeons, the Knuckle of a Ham, a good Cervelas, and Half a white Cabbage, being well blanch'd, drained, and tied up with Packthread; season the Whole with Onions, put in a Mignonette, and cover it with Slices of Beef; take two Pounds of Veal, cut them in Slices, and set them to sweat gently over the Stove, till they stick to the Stew-pan, but do not let them burn; put some good Broth into it, and put it in your Olio. You must put to steep, over Night, some *Gravance*, that is, *Spanish Pease*, in lukewarm Water; in the Morning, pick them clean, one after another, wash them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the best Taste you can; then take out all your Meat and Roots, and put them in a large Dish; range handsomely, in the Dish, or Olio-pot, you serve up in, your Gristles of Beef, Veal, and Mutton, and Roots, which must be well clean'd; when every Thing is in Order in your Dish, put in your Hog's Feet and Ears, Cabbage, Celery, and Leeks, in the same good Form; add, lastly, your *Gravance*, with a little Olio-Broth, and serve it hot. You serve it in cover'd *China* Cups, with Slices of toasted Bread as big as your two Fingers; fill each Cup with Broth, and put a Toast at their Sides. Take Care your Broth be well relish'd; and serve it, as hot as you can.

Another Spanish Olio.

YOUR Meat being cut, as above, put it into the Broth-pot, and give it the same Seasoning in the same Manner, with this Difference only, that there need not be a great deal of Broth; all this being done, dissolve a Pinch of powder'd Saffron in a little Broth,

* *A light Sort of French Stuff.*



put it into your Olio, and see it be well tasted ; take out your Olio, place it in a Dish large enough, and dish and order it, as in the last Receipt ; pour in as much Broth as it will conveniently hold, and your *Gravances* over it, and serve it hot with toasted Bread round it.

A Shin of Beef Pottage.

TAKE a Shin of Beef, cut off the two Ends, and, leaving the thick Bone a Foot long, set this and some Slices of Buttock of Beef to boil in a Broth-pot, with some good Broth and a Piece of Buttock of Beef in Slices ; put in a Stew-pan full of cold Water, and skim the Pot well ; season it with Salt and Cloves, two or three Dozen of Carrots, a Dozen of Onions, two Dozen Heads of Celery, about twelve Turneps, and a Mignonette, with a Fowl and two old Partridges. Your Pot must boil very gently, and should be put on betimes in the Morning, to make the Broth gradually. Having observed all these Directions, take a Piece of a Fillet of Veal, about two Pounds, and put it to sweat in a Stew-pan over a slow Fire, till it sticks, but let it not burn ; moisten it with a little Broth of the Shin of Beef, taking off all the Fat, and put it all in your Pot together. An Hour before you serve Dinner up, put in a dozen Heads of Celery : When your Broth is enough, and well tasted, take *French Rowls*, take off the Crust, as whole as you can, and put it in a Stew-pan ; strain some Broth upon them, take Care there be no Fat, and let it just boil up, till the Bread be well soaked ; then put it in your Dish, and garnish it with all the Roots you have in your Broth ; if you please, put some of the Shin upon your Pottage, fill it up with Broth, and serve it up. If you serve it in an Olio-pot, you need not put in any Greens at all.

A Cow-heel Pottage.

PUT in your Pot seven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham ; put your Pot over the Stove, till the Meat sticks a little to it ; pour in some Broth, without Fat ; put in also a Fowl, and an old Partridge, a Mignonette, some Carrots, Parsnips, Turneps, and a Bunch of Celery, and let it boil very slowly : Boil your Cow-heel, and finish the Doing of it in a little Braise, that is, in a good Seasoning ; when all is ready, take the Crusts of *French Rowls*, and put them into a Stew-pan ; strain some clear Broth upon them, taking off all the Fat, and let them soak and simmer a While over the Stove ; then put it into the Soup-dish, with your Cow-heel upon it ; lastly, fill it up with Broth, serve it very hot, and let it be well tasted.

Pottage of Chervil, the Dutch Way.

GET ready a sufficient Quantity of good Broth, and put in it a Knuckle of Veal cut in Pieces, the Bigness of an Egg ; skim it, and take Care it does not boil too much. Half an Hour before you serve Dinner, throw in some Force-meat Balls, not too fat, but of a good Consistence ; roll them before-hand in Rasplings of Bread ; they must be no bigger than a small Nut. A Quarter

of an Hour before you serve, put in a pretty deal of Chervil mixt and chopp'd very fine, together with an Handful of Flour; there must be a great deal: For a large Soup, a good Plateful is requisite. When your Chervil is in, keep it always stirring, till you serve up Dinner; it is served up, without Bread.

Pottage of Health, with Pearl-barley.

The Dutch Way.

GET some good Broth, wherein you may put a Knuckle of Veal, or a Fowl, or both, if you think proper, and put to it all Sorts of Herbs hash'd, as in the common Pottage of Health; then take about three Quarters of a Pound of Pearl-barley, and boil it in a Stew-pan by itself; when it is near enough, put it into your Pottage; Half an Hour before you serve up Dinner, put in some Force meat Balls, as in the above-mentioned Receipt; you may put the Fowl, or Knuckle of Veal, upon the Pottage, without any Bread, the Pearl-barley serving in its Stead.

Pottage of Rice, the Polish Way, called Rouffole.

PICK and wash your Rice very clean; put it in a Pot with a Knuckle of Veal, and a Fowl cut into Quarters; moisten them with hot Water, and let them boil very slowly; put in a Handful of Parsley-roots, a Handful of Parsley-leaves, a good Pinch of Mace pounded, a Pinch of Pepper, and a Piece of Butter; boil it gently, keep in from thickening, and give it a good Taste; just before you serve, put in a Handful of Parsley, and dish up your Pottage in the Dish you serve it up in; put your quarter'd Fowl upon it, and serve it up hot.

To make a Rice-olio with Cullis of Craw-fish.

TAKE some Rice well wash'd and clean'd, put it in a Pot of good Broth, make it boil very slowly, and add half a Dozen of live Craw-fish; when your Rice is done enough, and well tasted, pour upon it good Cullis of Craw-fish, with the Tails; take the Craw-fish out of your Pottage, and serve it hot.

A Rice-olio with Cullis, the Queen's Way.

BOIL a Fowl with your Rice in a Pot of good Broth, and make a white Cullis, thus: Take a Piece of Veal and Ham, cut them like small Dice, and add an Onion, with some good Broth; take the White of a roasted Fowl, and pound it in a Mortar; when pounded, take the Meat out of your Cullis, and put in the White of your pounded Fowl; strain it all through a Strainer, put it to your Rice, and put your Fowl in the Dish that you serve the Pottage in; let it be well tasted, and serve it hot.

Pottage made the Galbeure, or Beurnoise Way.

TAKE five or six Pounds of Buttock of Beef, the Scrag-end of a Neck of Mutton, and a Neck of Veal; put it all in your Pot over a slow Fire, and, when it sticks lightly to the Bottom, put some Broth and Water to it, skim it well, and let it boil very gently; take a Cabbage or two, cut them in four Parts, and blanch them in boiling Water; when blanched, put them in cold Water, press them well, tie two or three Pieces together with
Pack-

Packthread, and put them in your Pot; put in a Mignonette, ^a Cervelas, a little Belly-piece of salt Pork, the Knuckle with a Piece of Gammon of Bacon, three or four Legs of Geese, and half a Clove of Garlick: When all is in good Order, take some brown Bread, and cut it into Dice, the Bigness of the End of your Thumb; put them into your Dish, strain some clear Broth upon it, take Care there be no Fat, put it on the Fire, and let your Bread stick to the Dish; then take out the Legs of Geese and your Cabbage, range the Cabbage handsomely round your Dish, put the Legs of Geese on the Bread, fill it up with Broth, and serve it hot.

To make Chervil Pottage, the Dutch Way, usually eat in the Months of March and April.

TAKE a Knuckle of Veal all chopped in little Pieces, except the Marrow - bone; season the Flesh with a little Salt, Nutmeg, pounded Biscuit, and Yolks of Eggs, and make little Force-meat Balls, the Bigness of a Pigeon's Egg; which, being boiled in a Broth-pot, for the Space of a full Hour, take three or four Handfuls of Chervil picked clean, two or three Leeks, and a good Handful of Beet-leaves; mince them together, and add two or three Spoonful of Flour well mixt with two or three Spoonfuls of Broth, that it may not be lumpy, and do it over the Stove, as you would do Milk-pottage. This Pottage must appear green. On Fish-days, cut some Eels in Pieces, with which make the Broth, and you may put in a Handful of Sorrel among the other Herbs.

A Pottage of glazed Scotch Collops.

TAKE the Knuckle of a Leg of Veal; let it be very white and tender; lard it with small Slices of Bacon, and boil it, as for a first Course; take another Knuckle of Veal, cut it in thin Slices, flatten them with the Flat of your Cleaver, and lard them also, as the other; then set these a stewing with the first, and glaze them; make a Cullis in this Manner: Take a Piece of a Fillet of Veal, and cut it in Slices, with some Slices of Ham; put them in a Stew-pan over the Fire, with an Onion and Carrot sliced; let it sweat, and stick to the Pan, but take Care it do not burn, and put some very good Broth to it; then take a roasted Partridge, or a Carcass come from the Table, and pound it in a Mortar; being pounded, take the Veal and Roots out of your Stew-pan, and put in their Place your pounded Partridge, with a little Ladle of Cullis, and give it a good Taste; strain it through a Strainer; being strained, put it in a little Pot, and keep it hot: Take a French Rowl or two, take off the Crusts, and put them in a Stew-pan; strain some of your Broth, well cleared of the Fat, on the Crusts, let it simmer a While, and put it in your Soup-dish; cut your Collops in long small Slices, and garnish your Soup-dish with it; put your Cullis upon your soaked Bread, and the glazed Veal above all, and serve it hot.

A Pottage of Cardoons larded and glazed.

TAKE some fine Cardoons, cut them, the Length of your Finger, and blanch them in boiling Water, without picking; after they are blanched, put them in cold Water, and clean them well with your Fingers, and not with a Knife; when well cleaned, lard them with small Slices of Bacon, and put them in a Stew-pan with some Slices of fat Bacon under them; put in some Salt and Cloves, a Piece of Butter, Slices of Lemon, and some good Broth, and let them stew, till they be enough; then make a Glazing: Take a Pound of a Fillet of Veal, cut it in little Pieces, with some Slices of Ham, put them in a Stew-pan with some good Broth, and let the Veal and Ham be well done; when enough, strain the Broth, and put it in a Stew-pan big enough to put in your Cardoons, that they may not lie one upon another; put your Broth on the Fire, and let it boil softly, till it comes to a Jelly; but be careful of it, lest it burn, or grow black. Take out the Cardoons, put them in your Stew-pan, the Bacon downwards, and put them on some hot Ashes; take a *French Rowl*, cut the Crust all off, and put it in a Stew-pan; strain some Broth on your Crusts, let it be good, take off the Fat, and let them take a Boil or two; then put them in the Soup-dish with two Partridges, or two large Pigeons, and your Cardoons round the Brim of your Dish; and also a Cullis, as you do for the Pottage of *Scotch Collops* glazed, and serve it hot.

To make Pottage of a Fowl.

DRAW and truss your Fowl neatly, blanch it in boiling Water, and lard the Breast with fat Bacon; boil it in some good Broth with an Onion stuck with Cloves, let it be boiled enough, and set it on hot Ashes, to keep hot; set some Crusts of *French Rows* a simmering in Broth, as usual; then dish it up, putting your Fowl with a Cullis, the Queen's Way, over it; garnish the Rim of your Dish with Cocks-combs, or Sweet-breads cut in long thin Slices, and serve it hot. Another Time, you may put on a good clear Veal-gravy; another Time, the Cullis of Veal and Ham.

A Pottage of Quails and of other Kinds of wild Fowl.

TRUSS your Quails very neatly, like Chickens, put them in your Broth-pot with some Broth, a Piece of Beef, and a Slice of Ham, and make them boil very gently; garnish your Dish with Cocks-combs and *Scotch Collops* of Veal Sweet-breads; take a *French Rowl*, and boil the Crust only, in the same Broth your Quails are boiled in, and take off all the Fat; put them in your Soup-dish with your Quails, some Artichoke-bottoms upon them, and over all a Cullis of Veal, or a Cullis, the Queen's Way, or some Veal-gravy, and serve it hot.

You have the Method of making the Cullis, the Queen's Way, in the Chapter of *Cullises*.

A Pottage of Pigeons, the St. Cloud Way, with Veal-Gravy.

TAKE some Pigeons new killed, and draw, blanch, and pick them very clean; truss them handsomely, and boil them in good clear Broth, with some Slices of Bacon, Cloves, and Slices of Lemon; but observe not to put them on the Fire, above an Hour, before you serve up, or thereabouts, according to the Bigness of your Pigeons; when they are boiled, remove them a little from the Fire, just to keep hot: Boil in a little Pot of Broth some Cocks-combs well picked and scalded, with some Slices of Bacon, some Veal-sewet, some Broth, a Slice of Lemon, and an Onion stuck with Cloves. When your Pigeons and Cocks-combs are ready, take a *French Rowl*, simmer the Crusts in your Broth, as usual, and put them in your Soup-dish; garnish the Rim with your Cocks-combs, put your Pigeons upon your Bread, with good Veal-gravy of a good Colour, and serve it hot.

Another Pottage of Pigeons, the St. Cloud Way, with a white Cullis.

SCALD and pick some young Pigeons very clean, draw them, and truss them neatly; put them in a little Pot with some Cocks-combs and Slices of Bacon, and make a white Cullis, called the *Queen's*, after this Manner: Take a Piece of a Fillet of Veal, and some Slices of Ham, both cut like Dices, put them in a Stew-pan with a Parsnip, and an Onion cut in Slices, moisten them with good Broth of the whitest Sort, and make them boil very softly; the Meat being done, take it out, and put in a Piece of Crum of white Bread; then take the White of a Fowl, pound it well, and, if you find it is not white enough, take about two Dozen of sweet Almonds, blanch them, take off the Skin, pound them very fine, and mix them in your Cullis with the whole White of your Fowl; put in a Glass of boiled Milk, observe it be of a good Taste, and strain it through a Strainer; put it in a little Pot and keep it hot; take a *French Rowl* or two, take off the Crusts, and put them in a Stew-pan; strain some of your Broth upon the Crusts, let it have a Boil or two, and put it in your Soup-dish; garnish the Rim with your Cocks-combs, and put your Pigeons over the Pottage; set your Dish to simmer on a gentle Stove, and, when it is ready to serve, pour on your Cullis, the *Queen's Way*, and serve it hot.

A Pottage, the Jacobine Way.

TAKE a Brace of Partridges with a Chicken, and roast them; take off all the Flesh, and chop it very small; put it in a Stew-pan with a little Cullis, take all the Crum out of a *French Rowl*, and fill it with this minced Meat; but observe to keep some, to put upon your Pottage: Pound all your Partridge-bones, put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two Boils, and let them be well relished; strain them through a Strainer, and put the Liquor into a

little Pot with the rest of your minced Meat; cut a *French Rowl* into very thin Slices, place a Layer of these Slices, at the Bottom of your Dish, and a Layer of glazed *Parmesan* Cheese, and put a Row of Bread, continuing them alternately, till you have enough for your Pottage; then put your Dish on a Stove, put to it some good Broth, and let it simmer gently; being ready to serve up, put in your *French Rowls* stuffed with the minced Meat; and fill it up very gently with good Broth; garnish the Rim of your Dish with Pieces of Puff-paste cut in Triangles, throwing your Cullis over all, and serve it hot.

A Pottage, the Houzarde Way.

TAKE two Chickens, pick them very clean, truss them, and put them in the Broth-pot, for Half an Hour; take them out, and cut them in Pieces, as for a Fricassee; put them into a Stew-pan with some melted Butter, seasoned with Pepper, Salt, sweet Herbs, and fine Spices, and rasp Bread and *Parmesan* Cheese upon them, one after another, as you do Smeits, or fried Gudgeons; put them handsomely in a Pasty-pan, and let them take a fine Colour in the Oven. Take a *French Rowl*, cut it in Slices, and make a Layer of Bread in your Soup-dish, another of *Parmesan* Cheese, another of boiled Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Dish on the Stove, with some good Broth in it; let it simmer, till the Bread be almost dry; drudge it with *Parmesan* Cheese, and brown it with the Cover of a Pasty-pan; then shove a thin Skimmer under your Bread in the Dish, and put in some Broth, till your Bread swims in it; when it is ready to serve, lay your Chickens on handsomely, and serve it hot.

A Pottage of Chestnuts.

TAKE some large Chestnuts, peel them, put them in a Pasty-pan with Fire under and over, put them in the Oven, peel off the under Skin, and set them a boiling in good Broth; put in a Stew-pan about Half a Pound of Veal, a few Slices of Ham, some sliced Carrot and Onion; set them on a Stove, to sweat, till they stick to the Pan, without burning, and moisten them with good Broth: You must have some Carcasses of Partridges, or Pheasants, ready pounded; take the Meat out of your Stew-pan with a Skimmer, put in your pounded Carcasses, and observe that your Broth be well tasted; put in a little of your Cullis, and strain it through a Strainer; afterwards put it into a little Pot, or Sauce-pan, and keep it hot. Pare off the Crusts of a *French Rowl*, and put them in a Stew-pan; put some good Broth to your Crusts, and let them simmer a while over the Stove, but take Care there be no Fat; when enough, put them in your Soup-dish, garnish the Rim with Chestnuts, put on your Pottage two large Pigeons, or two Partridges, with your Cullis over them, and serve it hot.

A Pottage of forced Soles.

TAKE some fresh Soles, scrape and wash them clean; if they be small, take two, to be forced and laid over the Dish; if large,
one

one will suffice : The Soles you design to force, take them neatly by the Side of the Head, press the upper Part of it to its own Flesh, and then turn it ; make your Force-meat of the White of a Fowl, a little blanch'd Bacon, a little Beef-sewet, Mushrooms, Parsley, and young Onions, seasoned with Pepper, Salt, sweet Herbs, and fine Spices, three or four Yolks of Eggs, a Piece of boiled Ham the Bigness of an Egg, and some Crums of Bread boiled in good Milk ; mince all well together, pound them in a Mortar, and stuff your Soles with this Force-meat : After they are stuffed, take a Patty-pan, cover the Bottom with Slices of fat Bacon, and lay your Soles upon the Bacon ; pour some melted Butter upon them, and drudge them with Crums of Bread ; set them a baking in the Oven, and make them take a fine Colour ; fry three or four Soles, cut them in thin Slices, and garnish the Rim of your Dish with them, as neatly as you can ; take a *French Rowl*, take off the Crust, and put it in a Stew-pan ; strain some good Broth upon the Crust, and let it simmer over the Stove, till it be soft ; then put it in your Soup-dish, and cover it with a white Cullis, made the Queen's Way, or some good Veal-broth, and your Soles over it, to be served hot.

Pease-pottage, the Citizens Way.

TAKE some green Pease shelled, put the great ones a-part, to make your Soup with, and do it, in this Manner : Take great Pease, blanch them with the Green of a young Onion and a little Parsley ; let them take only one Boil, or two at most ; then pound them in a Mortar, and put in some Crums of Bread soaked in good Broth ; when they are all pounded, strain them well, and make your Soup somewhat thick. Your smallest Pease you must put in a Stew-pan, with a little Bacon ; toss up your Pease in this, adding some good Broth, Parsley, small Onions, and a little Savory : When your Pease are enough, pour your green Soup upon them ; add also the Hearts of some Cabbage, and Lettuce cut in Slices, before you put in your small Pease. All being well seasoned, cut the Crusts of some *French Rowls*, and strain to them some good Broth, as usual ; let it simmer a while over the Stove ; when done, put it in your Soup-dish, with some green Soup over it, and lay your Fowls handsomely on your Soup. Garnish your Dish with Lettuce forced or unforced, with Cucumbers, or middling Bacon, just as you think proper ; then put in the rest of your Soup and small Pease, and serve your Dish hot.

Another Sort of Pease-pottage.

TAKE some large green Pease and put them in a Stew-pan, with a little melted Bacon or Butter, some Chibbols and Parsley ; stew them over a Stove with a slow Fire ; when they are enough, pound them in a Mortar : Take a Piece of Veal and a Piece of Ham, cut them in small Slices, to be laid on the Bottom of your Stew pan with an Onion, a few Carrots and Parsnips ; cover it, and set it a sweating on a Stove ; when the Veal begins to stick to the Stew-pan, and grow brown, put to it some good Broth, and
Crums

Crumbs of Bread of the Bigness of an Egg, with two or three Mushrooms; let it go on softly with a slow Fire: When enough, take it out, and put in the Pease that are ready pounded; then strain the Whole through a Strainer, pass a few Pease, with a little Bacon that is melted, or Butter that is in a Stew-pan, and put to it some good Broth, with a Bunch of sweet Herbs, and the Soup of your green Pease; soak the Crusts of two *French Rowls*, as usual, in some good Broth; put your Crusts in a Soup-dish, as usual, and your Fowl, which you must have ready, upon them; garnish the Rim of your Dish with Slices of middling boiled Bacon, and let your Soup be of a good Relish, but not too thick; put it in your Soup-dish, and serve it very hot.

WE use a great many of these and other Pease-soups in their Seasons, such as those of Lambs Heads, Ducks, young Geese, forced Chickens, Turkeys, &c. which should be prepared in Pots by themselves, with good Broth. The Garnishes are as the Seasons serve, such as Asparagus, forced Lettuces, or Cucumbers. Out of the Pea-season you may make your Pottage with old Pease, which are excellent, and garnish with Ducks or Chitterlings: It is easy enough to regulate this Point. As for *Lent* Pease-pottages, we prepare them with drawn Butter, and soak the Crust of *French Rowls*, as usual, in *Lent* Broth: You will find the Method of doing it in the Article of the *Lent Pottages*, at the Beginning.

To make a Pottage of Ducks and Turneps.

TAKE a Duck, draw and truss it very neatly, blanch it, and put a Piece of Beef in a Stew-pan, with a Piece of Mutton, and your Duck; set all a doing slowly over the Stove; when your Pottage begins to stick to the Stew-pan, pour some good Broth into it; then take out your Meat, strain your Broth, and put it in a Pot with some Turneps, Carrots, and Onions; then put your Pot on the Fire, and make it boil gently; in the mean Time, cut some Turneps in the Form of Dice, or in any other Form you please, to be thrown upon your Pottage; then blanch them, put them in a small Pot of very good Broth, and let them boil, till they be enough: As soon as you are ready to serve, take off the Crusts of a *French Rowl*, put them in a Stew-pan, strain some good Broth upon them, without Fat, and let them simmer over the Stove, till they be tender; when they are enough, put them in your Soup-dish, garnish the Rim of it with Turneps ready for that Purpose; then put in your Duck and the remaining Turneps cut into small Dice, fill up your Soup-dish, and serve it hot; but be sure it be well tasted.

• YOUNG Geese, Teals, Knuckles of Roe-bucks and wild Boars, may be served in the like Pottages of Turneps; as likewise Wood-pigeons, and other Pigeons.

To make a Pottage of Partridges with Cabbage.

DRAW and truss some Partridges, lard them with large Lardoons of Bacon well season'd; if you think fit, get a small Leg of Mutton, a Piece of Veal, and a Piece of Beef; put all together in
a Stew-

a Stew-pan, and put it over the Stove; when it sticks a little to the Pan, but be sure it don't burn, put to it some good Broth; then put your Meat into a Pot, strain your Broth to it, and put in your Partridges tied up with Packthread; add some blanched Cabbages, tied up also in Parcels, a Piece of Ham, and a Piece of Cervelas, some small Carrots, Onions, and a Mignonette. Take Half a Dozen Grains of white Pepper, two Cloves of Garlick, and a Pinch of Coriander-seed, tie them all up in a Strainer-cloth, and put them into your Pottage; when your Pottage is enough, and the Time of serving draws near, take a *French Rowl*, cut off the Crusts, and put them into a Stew-pan; strain some Broth from your Pottage upon them, and take Care there be no Fat; then put your Crusts over the Stove, to simmer gently; afterwards put them in your Soup-dish, and garnish it with Cabbage and middling Bacon; you may garnish your Dish, before you set your Crusts a soaking; when your Crusts are dish'd, put in them your Partridges, then fill it up with the rest of your Cabbage-broth, give it a good Relish, and serve it hot.

To make a Pottage of Partridges, the Queen's Way.

HAVING drawn, pick'd, and trussed your Partridges, lard them with large Lardoons of Bacon, and half roast them; then take them off the Spit, put them into a Pot with some good Broth of a Piece of Beef and Veal, and set them a boiling over a slow Fire; then take a Pound or two of a Fillet of Veal, and a Piece of Ham; cut both into Pieces or Slices, garnish the Bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parsnips; set them a sweating on a Stove slowly, and, when they begin to stick to the Pan, and appear brown, pour in some good Broth, and season the Whole with two or three Cloves, some Mushrooms, if you have any, cut into Slices, some Parsley, Chibbols, and some Crums of Bread of the Bigness of two Eggs; let them all stew together very slowly; when the Crums of Bread are well soaked, and the Veal and Ham enough, take them out of the Pan, and dissolve the pounded Partridge in it; then strain the Cullis through a Strainer, and put it into a Pot, to keep hot; then take a *French Rowl* or two, cut off the Crusts, and put to them some of the same Broth your Partridges were boiled in; when your Crusts are well soaked, put them into your Soup-dish, and your Partridges upon them, and then your Cullis, and so serve it hot.

Another white Pottage, the Queen's Way.

TAKE some Partridges, draw and pick them very clean, loosen the Skin from their Breasts as nicely as you can, without tearing it; take out the White of the Breast, make a little white Force-meat of it to stuff them with, and set them boiling in a little Pot of good Broth; when enough, take the Crusts of a *French Rowl*, put them in a Stew-pan with some good Broth, either out of your Broth-pot, or where your Partridges were boiled, and set them over the Stove; when they are tender, put them in your Soup-dish with your Partridges over them; garnish your Pottage with
Cocks-

Cocks-combs, then pour a white Cullis, made the Queen's Way, upon your Pottage, and serve it hot. You'll find the Manner of making white Cullis, the Queen's Way, in the Chapter of *Cullises*.

A Pottage of forced Quails and Partridges.

DRAW and truss your Quails very neatly, force them with a Force-meat made of a white Capon, Beef, Marrow, and raw Yolks of Eggs; season them with Salt, white Pepper, and fine Spice; then set them a doing in an earthen or other Pot, with some good Broth, and a Bunch of sweet Herbs; when they are enough, take them off the Fire, and put them on hot Cinders, to keep them hot; make a Cullis in this Manner: Take a Piece of Veal and a Piece of Ham, cut them in Slices, and garnish the Bottom of a Stew-pan with them; add a sliced Onion, some Carrots and Parsnips over it, and set it a sweating over a Stove; when it begins to stick to the Pan, and is of a fine gold Colour, wet it with half Gravy and half Broth; a little Parsley, Chibbol, sweet Basil, and two or three Cloves; boil all together, and pound two or three roasted Quails, or a Partridge, in a Mortar; when the Cullis is boiled enough, take out the Slices of Veal, Ham, and Carrots, and mix in their Room the pounded Quails, or Partridges, and strain it through a Strainer; then put it into a Pot, and keep it hot; boil some Crusts of *French Rowls* in good Broth, as usual; when done, put them in your Soup-dish, and with the Quails upon them; take Care your Cullis be well tasted, put it over your Quails, and serve it hot. Pottages of Partridges and Pheasants are made the same Way, and that of large Pigeons also, without stuffing them with Force-meat; and you may garnish your Dish with Cardoons, if you please.

A Pottage of Wood-Pigeons, by Way of an Olio.

AFTER your Wood-Pigeons are trussed, blanch them in Water, and put them in the Pot with some good Gravy, a Bunch of Roots, such as Carrots, Turneps, Parsnips, &c. some young Onions, a Bagget of Celery, and a Bunch of sweet Herbs; when all are boiled, prepare the Crusts of Rowls, as usual, in the same Broth your Wood-Pigeons are done in; then put the Bread in your Soup-dish, and over it your Wood-Pigeons; garnish the Rim of your Dish with the Roots, pouring in good Veal-Gravy over all; then serve it hot: The Garniture should only just cover the Rim of the Dish, in order to have Room for the Soup.

You may make Use of Quails, or any other Fowl and Wood-Pigeons may serve for Cabbage-Soup, as you think fit.

An Italian Pottage.

IT is a Sort of Olio dished in separate Compartments in the Middle of your Dish, for which Purpose make a Cross of Paste; then bake it in the Oven; in the first Angle make a Bisque, in the second a Pottage of small Chickens, in the third a Pottage, the Queen's Way, with small forced Loaves, and in the fourth a Pot-

tage

tage of forced Partridges: Observe, that each Soup is to have its different Broth belonging to it, with different Garniture.

A Pottage of green Geese forced.

MAKE a Force-meat of Goose Liver, a Piece of Bacon, a Calf's Udder or Beef-sewet, some Crums of Bread soaked or boil'd in Milk, and three or four Eggs; chop all together, and season it with Pepper, Salt, sweet Herbs, and Spices; when this is done, put the Force-meat into your Goose's Belly; then put it into a Pot with some good Broth, and set it a doing gradually over the Fire; then take the Crusts of a *French Rowl*, as usual, and put them into a Stew-pan, with some of the same Broth your Goose is boil'd in, and set your Crusts a simmering and soaking gently over a Stove; when they are tender, put them in your Soup-dish, and the Goose upon them; then put over your Goose a Cullis of green Pease (if in Season) or else Asparagus-tops, garnish the Rim of your Dish with middling Bacon, and serve it hot. You'll find the Manner of making this Cullis in the Chapter of *Cullisses*.

A Pottage of Teals, or other Birds, with Mushrooms.

GET some Teals, or such like Birds, draw and truss them; lard them with large Lardoons of Bacon well season'd, then half roast them, take them off, and set them a doing in a Pot with some good Broth, Pepper, and Salt, and a Bunch of sweet Herbs; when they are half done, have some pick'd Mushrooms in Readiness, cut them into small Dice, and toss them in melted Bacon, putting two good Pinches of Flour to them; your Mushrooms being enough, put them into the Pot where your Teals are boiling, and let them all boil well together; when the Broth is enough, order the Crusts of *French Rowls*, as usual, put them in your Soup-dish, and then put your Teals on the Crusts; and, before you serve up, put some good Gravy to them, with the Juice of a Lemon; garnish the Rim of your Dish with Mushrooms prepared in the following Manner: Take as many small Mushrooms as will serve to garnish your Dish, pick and wash them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and some Broth; when they are done, garnish the Rim of your Dish with them, but let them be very white; another Time, you may force them for the same Garniture.

A Pottage of Spanish Cardoons.

TAKE a *French Rowl* or two, and, having cut off all the Crusts, put them into a Stew-pan with some good Broth; let it take a Boil or two; when your Crusts are tender, put them in your Soup-dish, and garnish your Dish with Cardoons; then lay on your Crusts two Partridges, or two Pigeons, which you must have ready, or else a little forced Loaf, and some Hearts of Cardoons in thin Slices over it: Pour over it some good Veal-gravy half thickened, let it be well tasted, and serve it hot. When the Veal-gravy is thus prepared, then take a Pound and a Half of a Fillet of Veal and a little Piece of Ham, cut both in Slices, and gar-

garnish the Bottom of a large Stew-pan with it, and an Onion, a Carrot, and a Parsnip; cover it, and let it stew gently on a Stove: When the Liquor sticks to the Pan, and has taken a fine Colour, put in a Piece of Butter, and drudge it lightly over with Flour; then toss it round about seven or eight Times over the Stove, and put to it half good Broth and half Gravy; season it with a white Chibbol, a little Parsley, a little sweet Basil, a few Mushrooms, and Truffles, if you have any, and with two or three Cloves: Let it all boil gently, then take out the Slices of Veal, and strain the rest through a Strainer; but let it be neither too thick nor too thin: Let it be of a good Colour, and use it to throw on your Pottage.

A Pottage of young green Pease.

TAKE some young Pease, and put them into a Stew-pan with a Piece of good fresh Butter, and a Bunch of sweet Herbs; season them with Pepper and Salt; after which toss them three or four Times on the Stove, put some good Veal-gravy to them, and let them boil very softly; then take two round Loaves of about a Pound Weight, of the same Dough with *French Rows*, cut them in Halves, and take out all the Crum; if the four Crusts will go into your Dish, use them all, or as many as it will contain: Put your Crusts into a Stew-pan with a Pinch of half beaten Pepper, and a little Salt dashed over them; then take a Spoonful of good Broth that you have a doing, and strain it over your Crusts; let them take a Boil or two, till they be tender, and immediately put your Crusts into your Soup-dish, put them over the Stove, and let them just stick to the Dish, but not burn; your Pease being well tasted, put them upon your Crusts, and serve them hot.

Crusts with green Pease-Soup.

MAKE your Crusts stick to the Dish, after the usual Manner, without burning, pour over them a green Pease-Cullis, and serve them hot. The Chapter of *Cullisses* shews the Method of making this Cullis.

Crusts with Cullis of Lentils.

MAKE your Crusts stick to your Soup-dish, as above; throw your Cullis of Lentils over them, and serve up hot. See the Chapter of *Cullisses*.

A Pottage of Crusts with Purslane-stalks.

PICK your Purslane-stalks very well, and blanch them in Water, like Cardoons; take them out, and set them a draining; put them into a Stew-pan with some good Veal and Ham-gravy of a middling Consistence, and set them over a small Fire: When they are done, see they be well tasted, and that there be Gravy enough to boil the Crusts of your *French Rows* for the Pottage, as usual, and let them stick to the Bottom of your Soup-dish in the Manner before mentioned, the Crusts sticking to your Dish; relish your Purslane-stalks well, and serve hot.

A Pot-

A Pottage of Crusts with Cullis of Lentils.

TAKE a *French Rowl* or two, cut off the Crusts, and put them in a Stew-pan; put some good Broth to your Crusts, and set them over a slow Fire; when they are well soaked, put them into your Soup-dish, put two Partridges or two Pigeons upon your Pottage, and garnish your Soup-dish with middling Bacon or fried Bread: Take Care your Cullis of Lentils be well tasted; fill up your Soup-dish, and serve it hot. You'll find the Receipt in the Chapter of *Cullisses*.

A Pottage of Roots.

STRAIN some good Broth into a Pot, and put into it a fat Capon with some Roots, such as Carrots, Parsnips, and Parsley-Roots, all cut in long thin Slices; let all boil together, till enough; then boil the Crusts of *French Rowls*, as usual, in some of the same Broth your Fowl was boiled in; put them in your Soup-dish, with your Capon upon them, garnish the Rim of your Dish with some of your boiled Roots, and, before you serve up, put some good Veal-gravy over the Whole. Follow the same Directions in making Pottages of Quails, Wood-pigeons, Fowls, and those made with Roots.

A Pottage of Partridges with Lentils

TAKE some Partridges well pick'd, drawn, and truss'd, lard them with large Lardoons of Bacon well season'd, tie them up with Packthread, and put them into a Pot with some middling Bacon cut into Slices with the Sward on; then put in the Lentils, with some Broth, and let them boil together; then take two Pounds of Veal and a Piece of Ham, cut them into Slices, and range them at the Bottom of a Stew-pan with some whole Onions, Carrots, &c. to be laid upon your Meat; cover the Stew-pan, and put it on a Stove to sweat: When your Meat begins to stick to the Pan, but before it burns, put some Broth to it, and let it boil slowly; add four Cloves, some Parsley, a few Mushrooms, and two Rocamboles. When the Veal is done, take it out of the Pan, and your Lentils likewise, when enough; save some of them whole, to put into your Cullis; pound the Remainder in a Mortar, and strain them into your Veal-gravy, to simmer a While in it; but take great Care to clear off all the Fat: See it be well tasted and strain it through a Strainer; then put it into a little Pot, with the whole Lentils that you saved, and keep them hot; then take a *French Rowl* or two, taking off the Crusts, and put them into a Stew-pan with some good Broth, and set them a soaking over a slow Stove; garnish the Rim of your Soup-dish with middling Bacon, as before; put the Crusts into your Soup-dish, and your Partridges upon them with the Cullis of Lentils, and serve hot.

A Pottage of forced Tortoises.

BOIL your Tortoises, according to the above Direction; then open them, and take the Flesh out of the Shells; cut them as handsomely as possible; give them the Shape of a Leg of a Chicken design'd for a Fricassee: When they are all cut, put them into a
Stew.

Stew-pan with some Mushrooms and Truffles, if you have any, and a Bunch of sweet Herbs ; add some good Veal gravy, and let all simmer together over a slow Fire ; then thicken it with a Cullis of Partridge ; take *French Bread* or a *Rowl*, and cut off the Crusts ; put them into a Stew-pan to simmer in some good Broth, and put your Pieces of Tortoise handsomely on the Rim of your Dish ; pour the Cullis of Tortoise well relish'd upon your Pottage, and serve it hot. You may fry one of the Shells of the Tortoise with Butter, and put it upon your Pottage, if you think fit.

A Pottage of Goose Giblets.

HAVING scalded and cleaned your Goose Giblets, boil them in some good Broth seasoned with a Bunch of sweet Herbs and Salt ; when they are boiled, cut them into Pieces, and put them in a Stew-pan ; then put a white Cullis, made the *Queen's Way*, to them, or a green Cullis, or a Lentil Cullis, and, keeping them hot, take the Crusts of a *French Rowl*, and put them in a Stew-pan with some good Broth ; let them simmer, till they are well soaked and tender ; put them in your Soup-dish covered with your Goose Giblets ; then cast your Cullis upon them, and serve them hot. Observe the same Method with Giblets of other Fowl.

A Pottage of a Lamb's Head.

HAVING scalded your Lamb's Head and Feet, boil them with the Livers, and some middling Bacon, in a Pot of good Broth ; then soak your Crusts, as usual, and place the Heads upon them in the Soup-dish ; garnish it handsomely with the Livers and Feet ; fry the Brains with the Yolk of an Egg and some Crums of Bread, and let them take a fine Colour ; then put them in their Place, and upon the Whole throw a white Cullis well tasted, and serve it hot. You'll find the Way of making this Cullis in the Chapter of *Cullisses*.

IN the Room of this Cullis, you may use a good Cullis of Pease, and garnish the Pottage, as above : Another Time, make Use of green Pease, and a Cullis of the same, according to the Season.

A Pottage without Water.

PUT into a Broth-pot, well tinned, a good Slice of a Buttock of Beef, a Part of a Leg of Mutton, and of a Fillet of Veal, one Capon, four Pigeons, and two Partridges, all the Fowls being well truss'd, and the other Meat well beaten ; put into your Pot likewise some Slices of Onions, some Roots, as Carrots, Parsnips, &c. and season it with all Sorts of sweet Herbs, and a little Salt ; close your Pot well with thick Paper and a Paste for that Purpose, so as no Air can penetrate ; clap this in another large Pot of boiling Water, with some Hay in it to keep your Stew-pot steady. Keep it very close, and let it be continually boiling in the Water, for about five or six Hours ; after that uncover it, strain from the Meat all the Liqueur it yielded, and take off all the Fat.

A Pottage of Sante, or Health, with a Fowl upon it.

TAKE a Handful of Sorrel, three or four Hearts of Lettuces cut into five or six Pieces, a Handful of Purslane, a Bunch of Cher-
vil,

vil, a few Slices of Carrot and Parsnips, a few Heads of Celery and a Handful of green Pease, if in Season; when all is well pickled and washed, put them in a Dish, each Sort by itself; put some melted Bacon into a Stew-pan, and pass all your Herbs and Roots into it, one Sort after another, observing what Quantity will be sufficient for your Pottage. In passing them, break them as small as you can, the smaller the better; when they are passed, put some good Broth to them cleared from all the Fat; then put them into a Pot with a Slice of Ham, and let them stew very slowly before the Fire; take the Crusts of *French Bread*, and put them in a Stew-pan with some good Broth, and set them over the Stove; when your Crusts are tender, put them into your Soup-dish, and your Fowl upon them.

N. B. *Garnish your Soup-dish, before you put in your Crusts.*

THIS Pottage may be garnished with all Sorts of Greens the Season affords. Take Care your Pottage be of a good Taste; pour it over your Fowl, and serve it hot.

A Pottage of Health with Onions.

TAKE a Capon, Fowl, Chicken, or a Knuckle of Veal, prepared handsomely; soak and blanch them, and put them into cold Water; then take them out, and put them between two Cloths to dry; and, if a Fowl, pick it very clean, tie it up in a Slice of fat Bacon with Packthread, and put it to boil in your Broth-pot, or else with your Onions; get choice white Onions for your Use, about the Bigness of a small Walnut, or less, cut off the two Ends, and blanch them; take a sufficient Quantity, as near as you can, and all of a Size, to garnish the Rim of your Dish; when your Onions are blanch'd, pick'd, and skinn'd clean, put them into a little Pot with some good Broth, some Veal-gravy, and a Slice of Ham, if you have any, and let them boil slowly; then put them on a Sieve very gently, for Fear of breaking them, and let them drain; their Liquor will serve to simmer the Crusts, as usual: Moisten them, when you are ready to serve. Take Crusts of *French Bread*, put them into a Stew-pan, strain some very good Broth upon them without Fat, and well tasted, and then soak your Crusts, as usual; garnish the Soup-dish with your Onions, dish your Bread with your Capon upon it, and fill it up with the Broth your Onions were boil'd in, or with Veal-gravy, or other good Broth; and serve it hot.

A Pottage of forced Chickens with forced Cucumbers.

THE Chickens being forc'd and boil'd in a Pot with good Broth, pare three or four Cucumbers of a middling Size, and take all the Grains out at one End, and force them with the same Force-meat with your Chickens: You'll find the Way to make this Force-meat in the Chapter of *Greens in Ragout*. Then take them out, and put them into a little Pot with some good Broth, let them boil slowly, and take Care they do not break; then keep them hot by the Fire, but not to boil: Take some Crusts of *French Bread*, and put them

into a Stew-pan to simmer with some good Broth; when they are tender, put them into your Soup-dish with your Chickens over them: Garnish the Rim of your Dish with the forced Cucumbers cut in round Slices, throw over your Pottage some Veal-gravy, and serve it hot.

ALL these Chicken Soups may be made without Forcing, if you please; and that, being the plainest Way, is the best.

POTTAGES of Capons, Fowls, and Pigeons, forced or not forced, are made after the same Manner this Receipt directs.

To make a Pottage of Chickens with Onions, the Court Way.

TAKE some fat Chickens, draw and truss them up very neatly, leaving them to soak in the Water; then blanch them, put them in cold Water, and press them dry between two Cloths; pick them clean, and tie a Slice of fat Bacon on the Breast; boil them in your Broth-pot, then take some Craw-fish, and boil them in very little Water; take the Quantity you think will garnish your Soup-dish, take off all the small Feet, and Ends of the large ones; take off the Tails, but let them all hold to the Body of the Craw-fish; pick, in this Manner, as many as you want to garnish your Soup-Dish with: When you have enough, put them into a Stew-pan, with some Pepper, Salt, a sliced Onion, Parsley, and a Spoonful of Broth; then set them over the Fire, till they taste a little of the Seasoning; pick the rest of your Craw fish, and put the Tails apart; take all the Meat of the great Shells, and pound them, with the Feet and Tails. You cannot pound them too much. Make a Cullis: Take two Pounds of a Fillet of Veal, and a Piece of Ham, cut them in Slices, and garnish the Bottom of a Stew-pan with them; put in an Onion cut into Slices, and a few Slices of Carrots and Parsnips; cover the Pan, and put it over a Stove to stew very slowly; when the Meat begins to stick to your Pan, but before it burn, put good Broth to it, with Crusts and Crums of Bread, a little Parsley, a young Onion, Mushrooms and Truffles, if you have any; let all take a Boil together, till the Slices of Veal be done; then put in the pounded Craw-fish, and strain it through a Strainer; take Care it be not too thick: Put it into a Pot, and keep it hot. Take Care it does not boil, for Fear of turning. Take a *French Rowl*, cutting off the Crusts, and put them into a Stew-pan with some good Broth; but take off all the Fat, let it be well tasted, and boil your Crusts: Garnish your Soup-dish with your picked Craw-fish. When your Crusts are tender, put them into your Soup-dish, and your Chickens upon them, and then your Cullis of Craw-fish: Serve it hot; but be sure it be well tasted.

MAKE a Pottage of Capons, Fowls, and Turkies, with Craw-fish, the same Way. We shall speak of that of Pigeons, in its proper Place.

To make a Pottage of Chickens with Rice and Craw-fish.

YOU boil your Chickens, as above; but the Garniture is quite different. Take a Handful of Rice, pick it very clean, and wash it in several Waters; then put it into a Pot, and boil it in good Broth, with Half a Dozen of live Craw-fish; stir your Rice now and then to prevent Burning, and add more Broth to it; when well tasted, and you are ready to serve Dinner, take out the Craw-fish, and put a good Cullis of Craw-fish in their Place. (See the Manner of making it in the Article of *Craw-fish and Rice Olio*.) Take your Chickens out of the Pot, and take the Slices of Bacon and range them in your Soup-dish, putting your Rice over them. Serve them hot. Garnish your Soup with Craw-fish, if you think proper: It will not make your Pottage eat better, but it is an Ornament.

POTTAGES of Capons, Fowls, and Turkies, with Rice and Craw-fish, are made the same Way as this of Chickens.

A Pottage of Chickens with Rice.

HAVING picked, blanched, and trussed your Chickens, as above, cover them with fat Bacon, and tie them with Pack-thread; put them in the same Pot you design to boil your Rice in; take the Quantity of Rice you want for your Pottage, pick it very clean, and wash it; then put it into the Pot with your Chickens, and put them into some good Broth to boil; be sure to stir it now and then, for Fear it should burn, and to add more Broth, as the former wastes: When your Chickens are boiled enough, the Rice will be so too. When you are ready to serve Dinner, take out your Chickens and put them into your Soup-dish: Observe that your Rice be well tasted, put it over your Chickens, and serve it hot.

You may make a Border of Paffe round the Rim of your Dish, or use Puff-paste cut in Triangles and baked, though Garniture be seldom used; but do as you think fit.

POTTAGE of Capons and Fowls with Rice is made after the same Manner.

A Pottage of small forced Loaves.

TAKE eight small Loaves of the Bigness of an Egg, and one Loaf of a Quarter of a Pound Weight of Paffe, rasp them well, and let them be of a fine Colour; open them at the Top, take out all the Crum very clean, and force them with some minced Partridge. [You will find the Manner of doing it in the Article of *Pottage, the Jacobine Way*.] Then boil your forced Loaves in good Veal-gravy; make a Ragout of Cocks-combs and Sweet-breads cut in long Pieces, and with sliced Truffles, some small Mushrooms, and eight small Artichoke-bottoms; pass all these in a Stew-pan in melted Bacon, and put to it some good Veal-gravy; let it boil slowly: When enough, put a Cullis of Partridges to it, which is prepared as follows:

HALF roast a Partridge, then take it off, and pound it in a Mortar; take a Pound and an Half of a Fillet of Veal, and a Piece of Ham cut in Slices, and garnish the Bottom of a Stew-pan, adding an Onion cut in two, and a Carrot and Parsnip also cut in two; cover the Stew pan, and set it a sweating, till the Liquor sticks lightly to the Pan, but not till it burn: Drudge it with a Dust of Flour, and give it seven or eight Rounds on the Stove; moisten it with half Gravy and half Broth, and season it with Mushrooms and Truffles, a whole Onion, some Parsley, and a little sweet Basil; let it simmer for about Half an Hour very slowly, then take out the Slices of Veal, and put in the pounded Partridge: Strain it through a Strainer, taking Care the Cullis be not too thick; pass it into the Stew-pan to your Ragout: Steep some *French Rows*, as usual, in half Gravy and half good Broth in your Soup dish; lay your small Loaves together handsomely and in good Order, with an Artichoke-bottom between each Loaf; garnish the Rim with Cocks-combs and Sweet-breads cut in long Slices; let your Cullis be well tasted; fill up your Soup-dish with the Cullis, and serve it hot.

A Pottage of white Profitrolles, or small forced Loaves.

THIS Pottage is made the same Way as the last, only, in the Room of a brown Cullis, you must serve it with a white one, the *Queen's Way*.

You will find the Way to make it, in the Chapter of *Cullisses*.

A Pottage of small forced Loaves with Craw-fish.

YOU must force your Loaves, and boil your Crusts, the same Way as above; put into a Stew-pan some Cocks-combs and Sweet-breads, with some Mushrooms, Truffles, Craw-fish Tails, Artichoke-bottoms, and a Bunch of sweet Herbs; add some good Veal-gravy, and let it sweat gently; take off all the Fat, and put to it a Cullis of Craw-fish (you will find the Way to make it, in the Article of *Chicken Pottage with Craw-fish*;) your Crusts being boiled in the Dish you intend to serve the Pottage up in, put the eight small Loaves in Order upon your Crusts, with the Artichoke-bottoms between each Loaf; garnish the Rim of your Dish with Cocks-combs and Sweet-breads cut in long Pieces: Observe that your Ragout and Cullis of Craw-fish be well tasted, and not too thick; throw it on your Pottage, and serve it hot.

A Pottage of Quails, Partridges, or Pigeons in small forced Loaves.

TAKE some Quails and boil them in a Braise: Pass some Cocks-combs, Sweet-breads, Artichoke-bottoms, Mushrooms, and Truffles in a little melted Bacon, and wet them with Veal-gravy; then take off all the Fat very clean, and bind it with a Cullis of Partridge, as is directed above, in the *Pottage of small forced Loaves*.

Loaves. Take your Quails off the Braise, drain them a little, and throw them into your Ragout; then put each of them into a small Loaf emptied for that Purpose, together with a little of the Ragout; let them simmer a little in Veal-gravy; soak your Crusts in the Soup-dish you intend to serve in, with half Gravy and half Broth; put your Loaves in Order upon your Crusts, with an Artichoke-bottom between two; garnish the Rim of your Dish with Cocks-combs and Sweet-breads, with small Mushrooms forced: Observe that your Ragout and Cullis be well tasted; throw them on your Pottage, and serve it hot.

SMALL forced Loaves of Partridges, Turtle-doves, and small Pigeons are done the same Way.

THOUGH these Pottages of small forced Loaves be seldom used, I would, however, just mention some of them in this Place, that may serve in large Entertainments.

Another Pottage of small forced Loaves.

TO consist of six Loaves, three forced with Ham, and three others with Capon, garnish with small *Scotch* Collops of Veal glazed, a Rim of Cocks-combs, and a Ragout of Mushrooms, Artichoke-bottoms, Ends of Asparagus, all passed in a Stew-pan, with some good Veal-gravy a little thickened: Your Pottage being ready to serve, throw on your Ragout, and serve it hot.

A Pottage of forced Pigeons with brown Onions.

TAKE some large Pigeons, pick, draw, and truss them well, loosen the Skin off the Breast with your Finger, and force them with a Force-meat thus: Take some white Flesh of Fowls, or else a Piece of Veal with a little Bacon and Calf's Udder blanched and seasoned with Pepper, Salt, sweet Herbs, and Spices; a few Mushrooms, Truffles, Parsley, and young Onions; three or four Yolks of raw Eggs, and a few Crums of Bread boiled in Cream: Mince all well together, and pound them in a Mortar; force your Pigeons with this Force-meat, stop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water; pick them clean over again, and set them a-boiling in a Pot of good Broth. Take some small round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal-gravy, and set them a-boiling; when boiled, take them out very carefully, for Fear of breaking them, and put them into a Sieve to drain: Take a *French Rowl*, cut off the Crust, and put it into a Stew-pan, and put to your Crust the Broth your Onions were boiled in, and set them to soak and simmer; when tender, put them in your Soup-dish with your forced Pigeons upon them, and garnish your Dish with the Onions; fill up your Soup-dish with Veal-gravy, and see that it be well tasted; serve it hot. If you would have a Binding, instead of Veal-gravy, bind it with clear Cullis of Veal and Ham.

POTTAGE of Turkeys with Onions is made the same Way as the last.

A Pottage of Parmesan Cheese.

TAKE small rasped Loaves of the Bigness of a middling Onion well rasped, dip them in a little melted Butter, and drudge them with *Parmesan* Cheese; put them in the Oven to take a fine Colour; boil some Crusts of *French* Rowls, as usual, in a Stew-pan with good Broth; when tender, put them into your Soup-dish, and put over your Crusts some minced Partridge, and over that some rasped *Parmesan* Cheese, and put this likewise into the Oven to take a fine Gold-colour; take all out and garnish the Dish with the little Loaves; you must have a large one done after the same Manner, and forced with minced Partridge, to put in the Middle of your Dish. Serve it hot.

A Pottage of Partridges.

YOUR Partridges being picked, drawn, trussed, and scalded, lard them with middling Lards of Bacon well seasoned, and half roast them; then take them off, and put them into a Pot with a Bundle of Roots, some Onions, and some good Broth; set them a boiling. Make a Cullis after this Manner: Take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut them in Slices, to garnish the Bottom of a Stew-pan, slice an Onion, Carrot, and Parsnip, and put the whole covered up over a slow Fire; when the Liquor sticks to the Pan, without burning, put in a little Piece of Butter, and a Dust of Flour; toss that seven or eight Times over the Stove, wet it with half Gravy and half Broth, and put in some Crusts of Bread, a little Parsley, a Chibbol, Mushrooms, Truffles, and a very little sweet Basil, and let all simmer together; pound roasted Partridges; the Cullis being enough, take out the Slices of Veal, and put in the Partridges; strain it through a Strainer, and put it into a Pot and keep it hot; boil some Crusts of *French* Rowls in the Soup-dish you intend to serve it in, or in a Stew-pan, with the Liquor that your Partridges were boiled in: When tender, lay them in your Soup-dish, and lay your Partridges handsomely upon them; see that your Cullis be well tasted, pour it upon your Pottage, and serve it hot.

A Pottage of a Turkey with Endive.

DRAW, truss, and blanch your Turkey, wipe it dry, and pick it clean; tie it up in a large Slice of fat Bacon, and put it into a Pot with some good Broth, and a Handful of shred Endive, and set it a boiling; take more Endive and blanch it in boiling Water; then take it out and put it in cold Water, drain the Water from it very dry, tie it up in a Bundle, and boil it with your Turkey, or in your Broth-pot. Take a *French* Rowl, cut off the Crust, and put it into a Stew-pan with the Broth your Turkey was boiled in; having first strained it, and taken off the Fat very clean, the Crust being tender, put it into your Soup-dish with the Turkey over it; garnish the Rim of the Dish neatly with the Endive; pour on some Veal-gravy; serve it hot and well tasted. Pottage of Turkey with Celery is made the same Way.

WE make also Pottage of Capons, Fowls, and Chickens, with Endive and Celery, the same Way as above.

A Pottage of a Capon forced with Oysters.

TAKE a fat Capon, draw and truss it for Boiling, pass your Finger between the Skin and Flesh of the Breast, cut the Breast out, and bone it; put the Flesh on the Dresser with a little Beef-sweet, some Bacon and some raw Ham, Mushrooms, Truffles, Parsley, and chopped Onions; season it with Pepper, Salt, sweet Herbs, Spices, three Yolks of raw Eggs, and some Crums of Bread boiled in Milk; mince all well together, and pound it in a Mortar; force your Capon with this Force-meat; you may add, if you please, a Ragout of Oysters; tie close up both Ends to preserve the Force-meat, roll it up in a Slice of Bacon tied with Packthread, and then make a Braise after this Manner: Put some Slices of fat Bacon in a Pot, with Slices of Veal, and put in your Capon; season it with Salt, Pepper, and Slices of Lemon, a little sweet Basil, some Cloves, with Slices of Onions, Carrots, and Parsnips; cover the Whole with Slices of fat Bacon, and Slices of Veal; put to it some Broth, and set it a boiling very slowly; then prepare some Veal-gravy, with a Binding after this Manner: Take a Stew-pan, and put in about a Pound, or a Pound and a half of Fillet of Veal sliced, with some Slices of Ham, Onions cut in four Pieces, and a Carrot cut in four; cover your Stew-pan, and let it sweat on a Stove, till it begins to stick to the Stew-pan, without burning: That done, take out all the Meat, and put in a Piece of good fresh Butter, with a Handful of Flour, more or less, according to the Quantity of Cullis you make; give it a fine Colour, keeping it stirring with a wooden Spoon; then wet it sufficiently with good Broth, put in all your Meat again, and season it with Cloves, a little sweet Basil, and some Slices of Lemon; take off all the Fat very clean, and be sure observe it be well tasted; so strain it through a silk Sieve, and put in a Vessel to keep it hot. Then blanch some good Oysters in a Stew-pan over the Fire; being blanched and well cleaned, put them in your thickened Veal-gravy; take Care your Oysters do not boil; take a *French Rowl*, cut off the Crust, and put it into a Stew-pan with some clear Broth strained upon it; then put it over the Stove to soak or simmer, and, when it is well soaked, put it into your Soup-dish; take out your Capon and drain it, and having taken off the Slice of Bacon, put it on your Crust, take some of the Oysters out of your Veal-Gravy, and garnish the Rim of your Soup-dish with them; then put on your Capon the Veal-gravy thickened, and the rest of the Oysters, and serve them hot.

ANOTHER Time, in the Room of the Veal-gravy thickened, make Use of a Cullis of Craw-fish, if you have any; you may also serve Crust done the Oyster Way, with a Cullis the same as aforesaid, and make your Bread stick to the Bottom of your Soup-dish, that they may hold well, and throw over it the Cullis and the Oysters.

Crusts with Cullis of forced Cray-fish.

TAKE a round Loaf of a Pound Weight, cut it in two, take out the Crum, put the Crust into a Stew-pan with some good Broth, as usual, and put it on the Stove to soak, till tender; then put it in your Soup-dish, then put your Soup-dish on the Stove, covered with a Gravy-pan; when it sticks to the Dish, but before they burn, throw over it a Cullis of Cray-fish, and serve it hot: You'll find the Way to make this Cullis, in the Chapter of *Cullisses*, and in several other Articles of *Pottages*.

Crusts with Cullis of Partridges.

MAKE the Crust stick to your Dish as above-mention'd, throw a Cullis of Partridges upon it, and serve it hot.

YOU'LL find the Manner of making this Cullis, in the Chapter of *Cullisses*.

Crusts with Mushrooms.

TAKE some Mushrooms, pass them in a Stew-pan with a little melted Bacon, wet them with a little Veal-gravy, and let them simmer a while; when enough boil'd, take off all the Fat very clean, and bind them with a Cullis of Partridges (you'll find the Way to make it in the Chapter of *Cullisses*); take a round Soup-loaf of about a Pound Weight, cut it in two, take out all the Crum, and put the Crust in a large Stew-pan with a Spoonful of Broth; put it directly in your Soup-dish on the Stove, and let them stick to the Dish, but not burn; when they stick, throw over them your Mushrooms, and serve them hot.

Crusts with Truffles.

TAKE some Truffles and pare them very neatly, cut them in Slices, put them in a Stew-pan with a little Veal-gravy, and let them simmer slowly; being done, bind them with a Cullis made of Veal and Ham, take a round Pottage-loaf, about a Pound Weight, cut it in two, and take out the Crum; put the Crust in a Stew-pan, and over it a Ladle of boiling Broth taken out of the Broth pot; put it directly in your Soup-dish over the Stove, and let it stick to it, but not burn; when they stick to your Dish, throw on it your Truffles, and the rest of your Ragout, and serve them hot.

Crusts with Morells.

CUT your Morells in Halves, and wash them in several Waters, to free them from Sand; drain them well, pass them in a Stew-pan with a little melted Bacon, and moisten them with a little Broth; put in a Bunch of sweet Herbs, and let them boil gently; take a round Pottage-loaf about a Pound Weight, cut it in two, put the Crust only into a large Stew-pan, strain on it a Ladle of Broth taken out of your Broth-pot, put it directly into your Soup dish, and make it simmer, till they stick to it, moistening it every now and then; keep it as whole as possible you can, without cracking or breaking; moisten it with the Broth that you boil'd your Morells in, at the same Time putting your Morells upon it; then add a Cullis, made the *Queen's Way*, and serve is hot.

hot. You'll find the Way of making this Cullis, in the Chapter of *Cullisses*.

Crusts with Asparagus-Tops.

TAKE some Asparagus, cut off but the Green of them, blanch them, and put them into a little Pot with some Broth; put them to boil, and bind them with a Cullis of Veal and Ham; take the Crust of a round Pottage-loaf about a Pound Weight, cut it, put it into a Stew-pan, pour over it a Ladle of Broth, and range them directly in your Soup-dish; then put your Dish on the Stove, and make your Crust stick to the Dish, but let them not burn; moisten it now and then with a little Broth to keep it whole; when they stick to your Soup-dish, throw on them your Asparagus with their Gravy, and serve them hot.

Crusts with Parmesan Cheese, the Piedmont Way.

TAKE a round Pottage-loaf about a Pound Weight, unrasped, cut it in two, and take out Part of the Crum; put it into a Stew-pan, and strain to it a Ladle of Broth out of the Broth-pot; put it directly in a Patty-pan, drudge them with rasped *Parmesan* Cheese, and set it in the Oven to take a Colour; garnish the Bottom of your Soup-dish with Slices of Crum of Bread cut very thin, and powder them with rasped *Parmesan* Cheese; pour upon it a little Veal-gravy, and let it stick a little to your Dish; your Crust having taken a good Colour in the Oven, put it into your Soup-dish, fill it up with a good Veal-gravy, and serve it hot.

Bain-Marie, or Mary's Bath.

TAKE three Pounds of Buttock of Beef, three Pounds of Fillet of Veal, and a Pound of Leg of Mutton, the Whole without its Fat, with a Capon and a Partridge; take an earthen Pot big enough to hold all this Meat; scald this earthen Pot, before you use it, then put into it the Meat aforesaid, and season it with an Onion stuck with two Cloves, and a little Salt; pour into it three Pints of Water, cover the Pot with its Cover, and stop it close all round with Paste and Paper, to keep in the Steam. Put on the Fire a large Kettle of Water, and set it a boiling; then put your earthen Pot into this Kettle, and keep some Water always boiling ready to put into the Kettle; as the other wastes, keep always filling it so, for the Space of five Hours; after which take it off and open it, and strain the Broth through a Sieve or a Napkin; let it settle, and take off all the Fat very clean. This is used for sick People, or to soak Crusts in for Pottages; and, when you have a Mind to do it with Rice, you need only fill the Belly of the Capon with Rice pick'd very clean, and do it the same Way as above-mentioned.

A Broth to be taken in the Morning for Breakfast.

IS made of a Piece of Buttock of Beef, a Scrag-end of Mutton, the bloody Part of a Neck of Veal, and what other Meat you think proper, with two Chickens; your Chickens being boil'd, you pound the white Flesh in a Mortar with Crums of Bread soak'd in Broth; and, all being well tasted, you strain it through a Strainer

ner for to put on your boiled Cruft with the Broth that you have ready made.

You will find the particular Broths used for Pottages of Health, and others, in their proper Places. What is here mention'd is for sick People, adapted to their Purpose only.

A Broth for Consuming.

PUT a Leg of Mutton (without the Fat) in an earthen Pot, with a Capon, a Fillet of Veal, a Slice of Beef, a roasted Partridge, and three Quarts of Water; make it boil very softly, till it be reduced to Half, and squeeze it well through a Cloth. This Restorative may be found among the Pottages, under the Title of *A Pottage without Water.*

Veal Water.

YOU must cut a Fillet of Veal in very thin Slices, and boil them in an earthen Pot full of Water very slowly; when they have boiled one whole Hour, strain the Water through a Cloth without squeezing the Meat; you may add to it Barley-water, or sweet Almond-milk with Sugar, in order to make it better.

Chicken Water.

PUT three or four Chickens to boil in a Pot with some Water, and make them boil two Hours very slowly; when they are boiled, strain the Broth through a Cloth; you may add to it some Bugloss, Borage, Endive, and other cooling Herbs, according to the Necessity of Persons, and Physicians Advice; this Water purges gently, and is a Cooler.

Capon Water.

BOIL a Capon very slowly in an earthen Pot with three Quarts of Water; your Capon being boil'd, and the Water wasted to five Pints, take it out, without squeezing it. This Water fattens, in particular, if you boil some peeled Barley along with it.

A Broth, the Auvergne Way.

PUT in an earthen Pot well glaz'd, or in a silver Kettle, about six Pounds of Slices of Fillet of Beef without Fat, three Pounds of a Fillet of Veal, and a blanch'd Neck of Mutton. The Whole being skimm'd, put it on a moderate Fire to boil slowly, season it with a little Salt, three or four Onions, a Couple of Cloves, three or four Carrots cut in four, and three or four Turneps; put to it half a Hen, or a whole one; while it boils, take off the Fat now and then; let it boil slowly to make it of an Amber Colour; let not your Pot be too big, and let the Broth be boiled away to three Quarts. Your Meat being done, and your Broth relishing, strain it through a Sieve into a glazed earthen Pot, and keep it in a cool Place. This Broth is very good for those who have no Appetite; you may make Use of this Broth for a small Soup, or to make Panada's with, boiling some Crums of Bread with the white Flesh of a Fowl pounded, and then strain the Whole through a Sieve. The Duke of *Bouillon* made Use of this Broth, in his Sickness.

Pottage, the Citizens Way.

PUT in an earthen Pot four Pounds of Beef, and skim it; season it with Salt, some Cloves, half a dozen Carrots, as many Onions, and three or four Stalks of Celery, making with their Hearts a Bunch; put them in your Soup; wash the Remainder tied up in a Bunch, and put it directly in your Pot; then put in it a little Leg of Veal, or other Meat, with a small Neck of Mutton, all your Meat together weighing about six Pounds; then put the Hearts of your Celery into the Pot, and let the Whole boil slowly, putting the Pot before the Fire, that your Broth may boil only on one Side; you may add two or three Lettuces tied together. Your Meat being done, and your Broth relishing, soak some Bread in it, and place on the Top the Hearts of the Celery, with some Onions and Bits of Carrots. Another Time, you may boil in another small earthen Pot a Handful of Sorrel, with some Endive, Chervil, and Lettuces; make Use of these Things to put over your Soup. Take Care that your first Pot be not too large, otherwise your Soup will not be relishing.

Advertisement.

THE following Broths are all Physical, and to be used only in Case of Necessity, or by Direction of an able Physician: The Author does not pretend to give these Receipts of them, as his own Invention, but as he often made them himself, pursuant to the Directions of learned Physicians; he thought therefore, that these Receipts would be very acceptable to those who are Strangers to them, especially since a Doctor's Prescription does not always lead us to the exact Method of placing every particular Ingredient, nor even hint at the Way of ordering them; neither does he think himself answerable for their ill Success, and wrong Application through Ignorance, Chance, or wrong and imprudent Directions: But confining himself intirely within the Bounds of the Kitchen, which is his only Province, he thinks he has done his Part, by teaching how to make the said several Sorts of Broths; and, if he mentions some Indispositions and Sicknesses in which they may be used, it is, because he has been an Eye-witness to their good Effect on the like Occasions; and some Physical Treatises are full of such Prescriptions; but Books of that Nature are not supposed to be within the Reach of a Cook; and such, as are unacquainted with that Faculty, may think themselves obliged to him, who furnishes them with Means of being cured without them.

A Sort of Pottage which the Poor may make, instead of Meat Broth.

TAKE four Ounces of ground Barley, Oatmeal, or pounded Rice, with an Ounce of Harts-horn Shavings; put all into a Gallon of boiling Water, and let it infuse over a slow Fire, till it be sufficiently swelld; let it boil to a perfect Cotion, and strain it, while it is warm, through a Sieve; add three Ounces of common Honey to it (the whitest is best) and skim it carefully: You may likewise mix a Dozen or two of Almonds with it, either sweet or bitter, peeled or pounded; or, instead of Honey, you may take
two

two Ounces of Sugar, and as much of fresh Butter. You may also put the Yolk of an Egg in it, a little grated Nutmeg, or some Pepper: Or else you may boil a few sweet Herbs with it, *viz.* Thyme, Sage, Winter Savory, with some white Onions and a little Salt. The Poor may also make a wholesome Pottage, by mixing one or two Yolks of Eggs in a Pint of boiling Water, with a little Honey or Sugar, and two or three Spoonfuls of Wine.

To make a Pottage for one or two Persons.

TAKE four Handfuls of Pot-herbs, pick'd, wash'd, and cut small, two or three Onions cut small likewise, three or four Leeks, Half an Ounce of fresh Butter or Bacon, four Spoonfuls either of fine Flour, pounded Rice, Oatmeal, or peel'd Barley, a Dram of Salt, and a little Pepper; boil the Whole in three Quarts of Water, which must be reduced to a Pint and a Half, and kept for Use. You may make, at the same Time, Pottage enough for three or four Days.

To make Pottage enough for fifty Poor for a little Money.

TAKE two or three Pounds either of salt Butter, Sewet, or Bacon; let them be melted in a Kettle big enough to hold both your melted Bacon or Butter, &c. and your Herbs: When this Fat or Butter is coloured and hot enough, throw in an Handful of such Pot-herbs and Roots as are in Season, *viz.* Sorrel, Beets, Lettuce, Chervil, Endive, Cabbage, Leeks, Turneps, Cucumbers, Pumpkins, &c. all in due Quantities; and, when they are picked, washed, and cut small, put them into the Kettle, and stir it often to make it boil; then put in six Gallons of boiling Water, seasoned with Half a Pound of Salt, and Half an Ounce of Pepper; let the Kettle boil about a Quarter of an Hour, more or less, and your Broth will be done. If you have a Mind to put either Pease, Beans, Lentils, Rice, Oatmeal, or peeled Barley, &c. into this Broth, take Half a Bushel of any of them, which must be ground, after it has been dried in the Oven. This Pulse, being ground or pounded in a Mortar, is done in a Quarter of an Hour like Pap; but, when it is boiled whole, the Doing of it requires more Time and Trouble. To make this Broth the more relishing, put a little Garlick, Chibbols, and Shalots into it; and, to make it more nourishing, add two Bulls-locks Hearts, or one of the Livers well chopped.

As soon as this Broth is thick enough, and whilst it is boiling, put five and twenty Pounds of Bread cut in small Bits into it.

THE hotter this Sort of Broth is eaten, the more nourishing and strengthening, but the Bread should boil in the Broth no longer than a Minute. A large Copper, built upon a Stove, would be best for the Purpose; for then the third Part of Wood, or Coals, will suffice; but, if that Conveniency cannot be procured, this Sort of Broth may, however, be made in a large Kettle.

The Distribution of the Broth.

GET a Ladle that will contain about Half a Pint, give a Pint and Half of this Broth at Dinner, and as much at Supper, to each poor Person that is above fifteen. The Expence of each Person's Share of this Broth will come to about two Pence.

Another Sort of Broth for the Poor when sick, or healthy.

TAKE a Pound of fresh Butter, or salt Butter, brown it in a Frying-pan, add a Pound of fine Flour, and keep it stirring, till the Flour is brown; then pour it into four Gallons of boiling Water, let it boil together about Half a Quarter of an Hour, then take it off, and keep it in a stone Pot. Here you have enough for a great many Dishes of Broth. If you will make but one Dishful for an old Person, Half an Ounce of Butter, and as much of fine Flour, will do; for a Child take but half the Quantity.

THIS Broth is given to a Patient, every third or fourth Hour, as other Broth.

FOR healthy People, boil a sufficient Quantity of Onions, or of other Pot-herbs, Roots, and Pulse in four Gallons of Water; cut them all very small, that they may boil the easier. Before you put in the Flour and Butter fried together, your Onions or Roots must be quite done, and then pepper and salt your Broth; mix some Yolks of Eggs with it, if you can afford them. You may also make Broth with Bread soaked in it, adding a Dash of Vinegar, or some Spoonfuls of Wine. There is no Nourishment more proper than this for poor People, or Soldiers. You may likewise give some of this Broth (but without Vinegar) to Children, instead of Pap. This Broth is to be made every Day in Summer, and every other Day in Winter; when you take some out, stir it with a Ladle, that it may be the better mixed.

Lent Broth.

LENT Broths are generally made with Water, Onions, Leeks, Lentils, Herbs, Roots, and Pumpkins; some put Fish, Frogs, and Craw-fish into these Broths, which may be also dressed after the Manner of fine Pottages.

MILK Pottage is well known by every one; but, to make it more palatable, besides Salt, put a little grated Nutmeg into it, with some bitter Almonds, one or two Cherry-bay-leaves, and a Spoonful of double distilled Orange-flower Water.

As Cow Milk does not agree with every one's Constitution, and scours and curdles in the Stomach, make Use of Almond-milk; put wheaten Bread into these Broths, but no light Bread, because there is too much Yeast in it.

A Broth for Children.

THIS Broth is prepared in a Pot made on Purpose, if it can be procured.

A Broth

A Broth au Bain Marie.

TO make this Broth, take a Pound of a Fillet of Beef, a Pound and a Half of Veal, half a Capon, or a Fowl not too fat, with an Onion stuck with Cloves; let all boil together over a slow Fire, with Water enough, till it boils away to a thin Jelly, so as to be neither too thick nor too thin.

TAKE Care to give none of this Broth to Children, unless it be made the same Day, especially in Summer; keep it in a Stone-pot, or in a Gally-pot, in a cool and dry Place; skim off the Fat, before you use it.

Panada's for Children.

TAKE the Crum of stale Bread, crumble it small upon a Napkin, or, instead of this, take rasped Crufts of Bread enough to make a Panada, and add the Yolk of a new laid Egg, if you think fit; Children will find their Panada more relishing than their ordinary Broth or Pap. Instead of Bread, you may take pounded Rice boiled in Water. This Panada must be pretty thin; and, to make it the more nourishing or purgative, when the Child's Body is costive, add a Spoonful of good Oil.

A Panada for those who are either recovering their Health, or have lost their Appetite.

PUT a Spoonful of good Broth into a Stew-pan, with a Piece of white Bread as big as Half an Egg, which must be well soaked; then pound the White of a Capon, or a Fowl; when pounded, put it to your Bread, and strain it through a Sieve; but take Care your Panada be neither too thick nor too thin.

A Panada with Oatmeal.

TAKE one or two Ounces of good Oatmeal, put it in lukewarm Water, shift the Water often, and skim off the Flower; put the Remainder of it in the Bottom of an earthen Pot over the Fire; let it boil gently in a Pint and a Half of Water, till it is half boiled away, then take it off, and strain it off immediately.

IF the Panada, so boiled, be too thick, put a little Water to it; but, if too thin, boil it a little more, add a little Sugar, and a Spoonful of white Wine.

You may make another Sort of Broth with less Trouble and Charge, in this Manner: Beat up the Yolks of two new laid Eggs, with the fourth Part of a Porringer of good Broth, and let it be done (*au bain marie*) after the same Manner as Eggs with Milk, without stirring it, whilst it boils. This may be given to Children, by putting in some thin Slices of Bread.

A cooling and medicinal Broth.

EVERY one knows that Broth is nothing but the Juice of Meat and Herbs made in boiling Water, and is the most proper, and, in a Manner, the only Food in Fevers, and other Diseases that are attended with a Fever, that do not allow of more solid Nourishment, and require some particular Sorts of Broth.

HAVING

HAVING chosen the Meat you design for your Broth, boil it with a sufficient Quantity of Water in an earthen Pot, which is put over a quick Fire; when your Broth is well skimmed, lessen the Fire, that the Flame may not reach the Top of the Pot. If you are obliged to put any Herbs, or Roots, in your Broth, wash them well, having first picked the Herbs, and cut and scraped the Roots.

BROTH is commonly supposed to be enough, when the Water is boiled half away.

As soon as you take your Broth off, strain it together with the Meat, squeezing it, more or less, according to the Necessity of making it either strong or weak; then put it into a Stone-pot, or Galley-pot, and keep it in a cool and dry Place: Whenever you have Occasion to give some of it to a Patient, warm it if possible, *au bain marie*, that is, in luke-warm Water.

THE Roots, Herbs, Flowers, Fruits, or Seeds, used for cooling-broth, are the Leaves of Borage, Bugloss, Lettuce, Beet, Purslane, Chervil, Pimpernel, white Endive, Sorrel, Dandelion, wild Endive, Lung-wort, Hops, Agrimony, Cowslip, Violet, Periwinkle, Nettle, Fumitory, Elder-tops, Seeds of Pumpkins and Cucumber.

WHEN several Sorts of Herbs, or Roots, are required for some Sorts of Broth, in a Season when they cannot be procured without great Difficulty, use such as you can easily get, and increase the Quantity, in Proportion to those that are wanting.

In short, among the great Number of Plants which are used for Broth, you are often obliged to have Skill in chusing those that are most efficacious for Indispositions or Diseases, to which a present Remedy is wanted.

A cooling Broth with Veal.

TAKE half a Pound of Veal cut in Slices, and a Chicken, with a Handful of four or five Sorts of the Plants before mentioned, which are to be picked, washed, and cut very small; let them all be boiled in three Pints of Water, till they are half boiled away; then take it off the Fire, strain them off, as before, and make them serve twice. The most common Effect of this Sort of Broth, is to moisten and to cool. It is of great Use in such Diseases as proceed either from Heat or Drought.

Chicken-Water.

FILL a Chicken skinned and drawn, with an Ounce and a Half of the four cold Seeds peeled and a little bruised; put them into a varnished earthen Pot, pour over them three Quarts of Water, let them boil over a slow Fire, till your Water is reduced to a Quart, and then strain it slightly through a Sieve. Let the Water settle, strain it off again, and keep it in an earthen Vessel, to be used on Occasion.

THIS Chicken-Water cools and moderates the Heat in a Fever; it is therefore given to drink in Agues and Fevers, in the Intervals of drinking Broth. This Water is very proper in hot and burning

burning Fevers, Inflammations of the Lungs and Stranguries, and likewise for such Patients as are of a weak Constitution, and are inclinable to be thirsty.

Pectoral Chicken Broth.

TAKE a Chicken, draw it, bruise and flat it; then put into the Jelly an Ounce of the four cold Seeds a little bruised, Half an Ounce of peeled Barley, as much Rice, and a little double refined Sugar; let all boil over a slow Fire in three Quarts of Water, which, when boiled to Half, must be strained off slightly.

Cooling Broths with a Calf's Liver.

TAKE a fresh Calf's Liver; take out the Gall, and add a Calf's Heart to it, if you think fit, which is to be cut in Slices, and well washed; let them boil in two Quarts of Water, which, when boiled to Half, is to be taken off and strained through a Sieve, without squeezing it; this is to serve twice or thrice.

IN the Spring or Autumn, when Herbs have most Strength, you may stick the Liver, before you boil it, with Plants, such as Leaves of wild Endive, Harts-tongue, Chervil, Pimpernel, Cresses, or the like. This Sort of Broth is very good for those that are in Fevers, either burning or malignant, &c. with frequent and inveterate Vomitings, Heaviness and Weakness of Stomach; for this Broth will quickly pass through, and will not lie heavy on the Stomach; it likewise purifies and sweetens the Blood, and makes it circulate.

SOME of this Broth is taken in the Morning fasting; and then four Hours after Dinner, to be continued for a Month.

A moistening and cooling Broth with Herbs.

TAKE some Leaves of Sorrel, Beet, Lettuce, Purslane, and Chervil, two large Handfuls of each, pick, wash, and cut them all small, let them boil with a Crust of Bread, and two Drams of fresh Butter in two Pints of Water, which, when half boiled away, is to be taken off and strained through a Sieve; and if it be required to keep the Body open, as soon as it boils, add the Herbs before-mentioned, with two Drams of Cream of Tartar.

THIS Broth is to be taken for twelve or fourteen Days, taking a Purge first, another about a Week after, and one after the Whole is used.

Broth of Craw-fish to sweeten the Blood.

TAKE a Chicken (the Fat of which must be taken off) and Half a Pound of Veal cut into Slices, with eight Claws, and as many Craw-fish Tails washed, and pounded in a marble Mortar; add to these some Lettuces, Purslane, Chervil, and white Endive, a Handful of each, pick'd, wash'd, and cut small: Let all boil together in three Pints of Water, till it is reduced to a Pint and a Half; strain it off, while it is hot, and make it serve twice. The Fat is not to be taken off, because that, which swims upon this Broth, is only the oily Juice of the Craw-fish, in which its Efficacy consists.

Viper Broth to purify the Blood.

GET a Chicken, taking off the Fat, as before, some Pimpernel, Endive, Chervil, and Lettuces, a Handful of each, pick'd, wash'd, and cut small; put a Viper to these, which you must skin alive, and cut into Bits; after you have taken off the Head and Tail, take out the Entrails, reserving only the Heart and Liver. Let all be boiled in three Pints of Water, till Half is boiled away; then take it off, strain it through a Sieve, and make it serve twice. It is taken fasting every Morning, for fourteen Days, taking a Purge at first, and one at last. When the Blood requires to be purified more efficaciously, you may, instead of cooling Herbs, make use of Half a Dram of vulnerary Herbs of all Sorts well mix'd, as they come from *Switzerland*.

Red Broth very proper in Distempers, where opening Remedies are prescrib'd, as in the Obstructions of the Reins and Bladder, according to the Prescriptions of Physicians.

TAKE Grass-roots of Straw-berry Plants, Dandelion, wild Endive, Agrimony, Sorrel, and Bugloss, a Handful of each pick'd and wash'd; beat these Roots with the Handle of a Knife, to get out the Hearts and Strings; then cut them small, and let them boil for Half an Hour in a Pot with six Pints of Water; add to these Ingredients some Leaves of Hops, Agrimony, Borage, Bugloss, Pimpernel, Dandelion, Spinage, Sorrel, wild Endive wash'd and cut small with some Purslane, and the several Sorts of Maiden-hair, Half a Handful of each; let them all boil for a Quarter of an Hour; then take off the Pot, and, when your Broth is cold, let it run through a Sieve without straining, and keep it in a Bottle well cork'd, in a cool and dry Place: Half a Spoonful of this Sort of Broth is taken in the Morning fasting, with the same Quantity of Veal and Chicken-broth, without Salt. The Patient may take some Glasses of this opening Liquor, at any other Time of the Day.

A Broth, with a Calf's Pluck, against Pains in the Breast or Lungs.

TAKE the freshest Calf's Pluck you can get, cut it into Slices, shift it through several Waters, as also some Leaves of Ground Ivy, Colts-foot, Periwinkle, and red Cabbage, Half a Handful of each, with two Pippins, or *Calville* Apples, par'd and cut into Slices; let all be boiled, as usual, and put a Dram of brown Sugar-candy dissolv'd in every Porringer of Broth.

You may add to the Calf's Pluck Half a Dozen of Craw-fish boil'd in Water, and pounded in a marble Mortar, having first taken out the Gall. If the Pain in the Breast or Lungs is attended with a Looseness, and the Patient wants Nourishment, put alternately, in each Porringer of Broth, the Yolk of a new laid Egg. You may, instead of the Calf's Pluck, make this Broth with a Pound of a Buttock of Beef. The Taking of this Broth must be

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continued for a Month or six Weeks, and a Purge may be taken in the mean Time, if needful.

As for those Patients whose Blood is vitiated, without being in a Fever, they must make use of Fumitory and Scurvy-Grass, or vulnerary Herbs from *Switzerland*.

To make this Broth the more efficacious, put the Pot over lukewarm Water, and pound some Bits of a Viper; strain the Juice out of it, to mix with the other Ingredients: If you cannot get live Vipers, take a Dram of their Powder.

THESE Sorts of Broth are very useful, immediately after a Fit of an Apoplexy and Palsy; as also in curing the Itch, Erysipelas, Morpew, Boils, &c.

A Broth for an obstinate Head-ach.

TAKE Half a Pound of Veal cut into Slices, some Leaves of Betony, Balm-gentle, and Elder-tops, a large Handful of each; as also some Roots of wild Endive and Dandelion, Half a Handful of each, with the Claws and the Tails of eight Craw-fishes wash'd and pounded. Let all be boil'd in three Pints of Water, which must be boil'd to Half: Take it off, and strain it through a Sieve.

A bitter Broth against Distempers in the Stomach, and Vomiting.

TAKE some Heads of little Century, Wormwood, St. John's-wort, some Flowers of Camomile, and Leaves of Carduus Benedictus, Harts-tongue, and Fluellin, with some bitter Orange-peel, and Roots of Gentian; dry all these in a shady Place; cut them very small, and keep them well mix'd together in a tin Box: When you are disposed to make Use of them for Broth, take a Pound of Veal, or a Chicken beat flat, and let the Whole boil together in three Pints of Water, till it be half boil'd away; then let it run through a Sieve without Straining, and make it serve twice.

THIS Sort of Broth is to be used in the Morning fasting, and three or four Hours after Dinner, for fourteen Days or three Weeks, taking some Purge at first and at last.

Another Sort of Broth, with a Calf's Pluck, against Pains in the Breast or the Lungs.

TAKE a fresh Calf's Pluck, as directed before, with some Jubarbs, Sebestes, Dates, Figs, Jar-raifins, Half an Ounce of each, and the same Quantity of the several Sorts of Maiden-hair, which are the Adiantum, Spleen-wort, Harts-tongue, and Polypode; let all boil in three Pints of Water, till boil'd away to half the Quantity; then take it off, strain it through a Sieve, and make it serve twice.

Chicken Broth against Pains in the Breast or Lungs.

TAKE a Chicken stuffed with a Dozen of Jubarbs, and as many Sebestes, with Flowers of Colts-foot, Leaves of Lung-wort, Harts-tongue, Borage, and Bugloss, a Handful of each: Let the Whole be boiled together, till it be half boiled away. When your Patient is ready to take it, mix with this Broth twenty Grains of Sulphur-salt.

Broths.

Broths; with Snails and Frogs, against a dry Cough.

TAKE a Dozen of Vine or Garden Snails, and the hind Legs of two Dozen of Frogs; let them have two or three Boils, to take off the Skim, and pound them in a marble Mortar; take also the White of four Leeks, or Half a Dozen good Turneps, which you must scrape and cut small, with a small Handful of peeled Barley. Let the Whole boil in two Pints of Water, till boiled away to one: Then let it run through a Sieve, without straining it, and make it serve twice: Before you give it to your Patient, put ten or twelve Grains of pounded Saffron into the Porringer. This Sort of Broth is taken fasting in the Morning, and three or four Hours after Supper, for a Month or six Weeks, taking some Purge, when requisite.

A Broth against Obstructions in the Mesentery, Liver, and Spleen.

TAKE a Pound of a Fillet of Veal cut in Slices, some Roots of wild Patience, wild Endive, Leaves of Chervil, Pimpernel, Agrimony, Harts-tongue, and Cresses, half a Handful of each, picked, washed, and cut small; add a Dram of pounded Rhubarb, a Dram of Wormwood Salt, and an Ounce of Steel Filings washed in warm Water to cleanse it, then tie it up, but not too tightly. Let the Whole boil together in three Pints of Water, which must be boiled away to half the Quantity. Then take it off, and throw away the Filings; strain off the Broth slightly, and let it serve twice.

A Porringer of this Broth is to be taken fasting every Morning, and another Porringer three or four Hours after Dinner, for a Month: The Patient is also to take a Purge at first, another about ten Days after, and one at last.

A Broth against Vapours.

TAKE some Leaves of Mallows, Marshmallows, Betony, Mercury Herb, Mugwort, and Sorrel, a Handful of each; pick, wash, and cut them small, and let them boil in three Pints of Water to half the Quantity; make it serve twice. Your Patient is to use this Broth in the same Manner with those mentioned before, to be taken in the Morning.

A natural Broth of Craw-fish to purify the Blood.

BOIL about a Pound of a Fillet of Veal in a small earthen Pot or Kettle, with two Pints of Water, and more, if you design to make your Broth thin, or a greater Quantity than a Porringer full: Your Fillet of Veal being enough, pound Half a Dozen of live Craw-fish; after they are well pounded, put them into a Stew-pan, with your Veal-broth, and let it have a Boil or two; strain it through a silk Sieve, and serve it up hot. Take Care the Broth be not too much salted.

Cresses Broth.

PUT about a Pound of a Fillet of Veal in a small Kettle, with two or four Pints of Water; skim it, let it boil slowly,

till Half be boiled away ; then take two Handfuls of Water-creffes well washed, and chop them into your Broth ; let them have three or four Boils ; then strain the Whole through a silk Sieve, and serve it up hot. At another Time, you may pound your Cresses to make your Broth look greener, and be more cooling.

Chervil Broth.

DRESS this Broth in the same Manner with the last ; but, instead of Cresses, take some Chervil with a little Borage, and it will be very cooling.

Another Sort of Chervil Broth.

INSTEAD of boiling your Chervil, pound it, and take about a Glas of its Juice ; mix it with your Broth, whilst it is hot, but not boiling, lest the Juice lose its Taste and Quality. This Broth is very cooling, though it does not look pleasing to the Eye, by reason of its Greenness ; but it has more Vertue in the Spring, to sweeten and purify the Blood, than in any other Season.

A Broth of wild Endive.

MAKE this Broth, with a Fillet of Veal, as before ; put in two Handfuls of wild Endive, let it have a Boil, then strain it off, and serve it up hot.

A Scorsenera Broth.

THIS Broth is made like that before, but, instead of wild Endive, take a Dozen of Scorsenera Heads, which you must boil with the Veal. This Broth is very good for the Stomach.

Turnep Broth against a Cold.

PUT in a small earthen Pot Half a Dozen of Turneps pared and cut in Bits, with four Pints of Water, which must boil away to two ; strain well off the Turneps with their Liquor ; into which put about an Ounce and a Half of Sugar ; let it have three or four Boils, skim off the Scum of the Sugar to make it clear, and strain it again through a silk Sieve. This Broth is to be taken very warm every Evening, and likewise in the Morning, if you think fit.

A strengthening Broth to warm the Blood of elderly and weak People.

GET about two hundred Sparrows ready picked and drawn, without Washing, and a Leg of the best Mutton you can get ; having first taken off the Fat, cut it into small Bits : Take an earthen Pot well glazed, with a close Lid ; put your Sparrows into it with some Bits of Mutton, mixed with a Handful of wild Endive, as much Borage, Chervil, and Pimpernel chopped small, with a Dram of Amber, three or four Cloves, and a Quarter of an Ounce of Salt : Cover the Pot with Paste round the Lid or Mastick, twist it with Hay from Top to Bottom, and put your Pot, for forty Days, in Horse-dung, three Feet deep over, under, and round it ; after which Time, take out your Pot, and squeeze the

the Meat and Herbs together through a Sieve or clean Napkin, to draw the Substance out of them, which you must put into a glass or earthen Vessel glazed, and keep in a cool Place. When you make Use of this Strengthening Broth, warm no more of it than the Quantity you design to take. Those, who are indisposed, may take some in the Morning, and in the Day Time, in the Evening at the most convenient Hours: This Broth is proper for raw cold Stomachs.

BUT as it is not enough to have, hitherto, shewn the Way of making all Sorts of Broth, which may be conveniently used at all Times, and in all Places, it is proper, for the Benefit of the Public, to give Directions for making Broth for those that travel into foreign Countries, and particularly for those that are at Sea, or lead a military Life, or are shut up in a Town that is besieged, or in Places infested with the Plague, and are deprived of all Commerce or Communication with their Neighbours; and where it is almost impossible for any one to find Necessaries for making Broth, at a Time they are in the greatest Want of them. We will therefore exhibit, in this Place, the Composition of a Sort of portable Cakes made with the Juice of Meat, with which Broth may be conveniently made, at all Times and Places.

The Way of making Broth-Cakes, which may be conveniently carried Abroad, and preserved above a Year.

TAKE a Quarter of a large Bullock, a whole Calf, or Part of it only, according to its Bigness, two Sheep, and two Dozen of old Hens or Cocks, or a Dozen of Turkeys picked, drawn, and squashed with the Calf, and put them all into a large Copper with the Calf's Feet and Sheep-trotters scalded and cleaned, first taking off all the Fat: Add to the Decoction twelve or fifteen Pounds of Harts-horn Shavings, which must be boiled a-part and strained off, whilst hot. Then pour over the Whole four Pailfuls of Spring Water; cover the Copper close; stop it round with some Paste, put sixteen Pound Weight upon it; boil it without Skimming, on a slow Fire, for six Hours or more, till the Whole be sufficiently boiled, which is known by the Bones coming off easily: Then take out the large Bones, leaving the rest a stewing; and, when done enough, take out your Meat quickly, and mince it immediately; then put it in a large hot Press, covered with Iron, to squeeze out all the Gravy: This done, pour the extracted Gravy into the Copper, where the Broth remained, and presently strain the Whole together through a hair Sieve, to take away the Filthiness; then let it cool, and take off the Fat.

SEASON this Broth immediately, with a moderate Quantity of Salt, pounded white Pepper and Cloves; set it on to boil again, stir it continually, till it turns brown Jelly (when poured into a Plate) as thick as thick Honey. Then take it off, let it be half cold, and pour it directly into some glazed earthen Vessels which are long and flat, and not exceeding three Inches in Depth.

As soon as it is quite cold, let it be dried, either in a hot Copper Oven, or in another Oven; after the Bread is taken out, take Care your Broth does not burn nor parch. It must be as stiff as Glue, so that it may be easily broken with your Hands, and make your Cakes of it, each weighing an Ounce or two, which you must keep in glass Bottles in a Box or Barrel well closed in a cool and dry Place, to be used when Occasion requires. These Cakes, when dissolved, are very relishing, and may be used either for ordinary Broth or Soups.

WHEN you have Occasion to use this Broth, dissolve in a Pint of Water an Ounce and a Half, or two Ounces of these Cakes, according to the Strength you design to make your Broth of; this Broth, made with Cakes, must be used, after the same Manner with that made of fresh Meat. By a small Quantity made of this Broth, you may easily know what Cakes are required for a larger.

You may give these Cakes the Taste of either Turneps, Onions, Chervil, Celery, Leeks, &c. boiling some of them with your Meat, to make your Cakes the more palatable. The Lovers of Herbs may use these Cakes to make Broth, when they are travelling, and have neither Time nor Convenience of getting the necessary Ingredients.

The Manner of making a little Quantity of Broth in Cakes.

PUT ten or twelve Pounds of Beef in a glazed earthen Pot, skim it, and put in a Cock or an old Hen, two or three Pounds of a Leg of Veal, or a Calf's Foot; season the Whole with whole white Pepper, Cloves, and Mace, a small Quantity of each; let your Meat boil slowly, about eight or ten Hours; and then strain your Broth through a Sieve or a Napkin, to extract all the Gravy of your Meat; then take off the Fat, and let the Broth settle till next Day; after which, put it again into an earthen Pot, and let it stew, till it be as thick as Syrup. This being done, put it into an earthen Dish, and let it dry thoroughly on hot Cinders or Sand, or in an Oven moderately hot. Instead of an earthen Dish, you may take Tin Patty-pans, square or round, of the Bigness of Half-a-Crown; your Preparation being stiff, take it out of the Dish or Patty-pans, put it into a Hair Sieve, and in a Place that is always warm; be careful to turn it now and then; when it is dressed, put it in a Tin Box, with Paper between every two Cakes; keep them in a dry Place. When you make Use of these Cakes, boil some Water; and, when boiling, put in as many as you think fit, according to the Quantity of Broth you design to make. One Cake is enough for a Porringer of Broth.

C H A P. II.

Of Gravy, Cullis, Sauce, and Salpicon.

The Manner of making Gravy.

TAKE clean Beef, in Proportion to the Quantity of Gravy you intend to make, and cut it into Slices; take a Stew-pan, place in it your Slices, and put in Beef, according to the Quantity of Gravy you will make: Put in a couple of Onions cut in Halves, and a couple of Carrots cut in two; then cover your Stewpan, and put it over the Fire to sweat brown very gently, till it begins to stick to the Pan; being pretty clammy, moisten it with good Broth, till you see it pretty brown; season it with Parsley, green Onions, a Crum of sweet Basil and Cloves, and let it stew softly; skim off the Fat; when it is done enough, strain it off, and you may use it for what you have Occasion for.

Veal Gravy.

TAKE a Piece of Veal cut into Slices, the Quantity according to the Gravy you will make; place them in a Stew-pan, and put in a couple of Onions cut in Slices with Carrots; cover your Stew-pan, and put it over a Fire to sweat very softly, till it begins to stick to the Pan; but take Care not to burn it, and that it be not too deep coloured; moisten it with good Broth, skim off the Fat of your Gravy, and season it with Parsley, green Onions, Cloves, and a Crum of sweet Basil, and let it boil very softly; when done, strain it off, and you may use it, upon Occasion, for whatever you please.

The most usual Cullis.

THIS Cullis is made several Ways, which are here explained; but this first is reputed the best, and the most in Vogue among all those that have Skill in Cookery. They take Meat according to the Quantity of Cullis they have a Mind to make: As for Example, If you treat about ten or twelve Persons, you can take no less than a whole Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good: Cut your Leg of Veal in Pieces the Bigness of your Fist, place them in a Stew-pan, then put in your Slices of Ham, with a couple of Carrots and Onions cut in two, and put over your Cullis cover'd; let it stew softly at first, and, as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the same; but take Care not to burn the Meat; when it has a pretty brown Colour, moisten your Cullis with the Broth made of Beef or other Meat; season your Cullis with a little sweet Basil, some Cloves, and some Garlick. Pare a Lemon, cut it into Slices, and put it into your Cullis with some Mushrooms. Put into a Stew-pan a good Lump of Butter, and set it over a slow Fire; put in it two or three Handfuls of Flour, stir it with a wooden Ladle, and let it take a Colour: If your Cullis be pretty brown, you must

put in so much Flour: Your Flour being brown, moisten it with your Cullis; then pour it very softly into your Cullis, keeping it stirring with a wooden Ladle; then let your Cullis stew softly, and skim off the Fat; put in a couple of Glasses of Champaign, or other white Wine; but take Care to keep your Cullis very thin, so that you may take the Fat well off and clarify it: To clarify it, you must put it upon a Stove that draws well, cover it close, and let it boil without Uncovering, till it boils over; then uncover it, and take off all the Fat that is round the Stew-pan; then wipe off also the Cover, and cover it again, and by that Means you will have the finest Cullis in the World, provided you follow these Rules close. If by Chance your Cullis be too pale, and you would give it a good Colour, you need only put a Bit of Sugar in a silver Dish, or Stew-pan, with a Drop of Water, set it over a Stove, and let it turn to Caramel, moistening the same with a little Broth; and then put it into your Cullis, and with a Spoon take off the Fat, till you see your Cullis be of a good Colour; and, if it is of a good Colour, Caramel needs not be put in it. When your Cullis is done, take out the Meat, and strain off your Cullis in a Sieve, or a silk Strainer, which is much better. This Cullis is proper for all Sorts of Ragouts, and to be over Fowls, put in Pies and Terrines.

Cullis, another Way.

CUT some Veal in Pieces, and place them in your Stew-pan with Slices of Ham, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to stick to the Bottom of your Pan, uncover it, and colour it all over, but let it not be burnt: If it is done as it should be, moisten it with Broth, and season it with sweet Herbs, Slices of Lemon, some Cloves of Garlick, and Cloves; take as much Flour as you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water; then strain off your Flour into your Cullis, and put by Degrees more to it; let the Cullis stew softly and be well done; if the Colour is not deep enough, put Gravy in it; then, the Fat being well taken off, and it having a good Taste, take out the Meat, strain off your Cullis, and you may make Use of it on all Occasions.

Cullis, another Way.

CUT your Veal in Pieces, put them into your Stew-pan, with some Slices of Ham, a couple of Roots cut in two, and a couple of Onions cut into Slices; cover your Stew-pan, and let it stew softly; your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a wooden Ladle, and scrape off well the Brown that sticks to your Stew-pan; put in it as much Flour as you think fit, according to the Quantity of Cullis you will make; let it stew, till it be of a good Colour; then moisten it with Broth, put the Meat in again, and season it with a few sweet Herbs, Cloves of Garlick, and Lemon-slices, with some Glasses of Champaign, or other white Wine; let it stew well, and take the Fat well off; and being well done,

done, and of a good Relish, strain it off in a Sieve, or else in a silk Strainer, and you may use it with all Sorts of Entries.

Another Way of making Cullis.

ORDER this Cullis like the other, having taken its Colour, as said before: The Difference is, that, before you moisten your Cullis, you put in it a good Lump of Butter, stir it with a wooden Ladle, and put in as much Flour as you think fit, for the Quantity of Cullis you are to make; moisten it with good Broth, and let it stew well; season it the same Way as the other here before mentioned; which being done, strain it off, and use it like the other, where you think fit.

At another Time, when your Meat begins to stick, and your Caramel is pretty deep coloured, take out your Meat, and put in a good Lump of Butter; then put your Stew-pan over a slow Fire, to take off the Brown in the Pan; put it in some Flour, and, when you see a Froth over your Flour, moisten it with Broth, and put your Meat in again; moistening at last the same with Veal-gravy, and doing the same with other Cullis.

Cullis of Ham

IS made divers Ways; I begin with that I think best, according to my own and the best Cooks Judgment, which is ordered as follows, *viz.* Take a Stew-pan, put in it three Pounds of Veal cut like Dice; take a Ham, take off the Sward, and the Fat, cut it into Slices well shaped, and put them in a Stew-pan, with your Veal, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan, and do it very gently over a slow Fire at first; and, when you see your Meat begin to stick to your Pan, uncover it, and turn your Slices of Ham, that they may take a Colour; then take out your Slices of Ham and the Veal: Put in your Stew-pan a Lump of Butter, and a little Flour, and stir it well with a wooden Ladle; moisten it with good Broth, not salt; put in again your Meat and your Ham, and season it with Lemon-slices, some Cloves of Garlick, and some Glasses of Champaign, or other white Wines. Go on a thickening your Cullis with the most usual Cullis; skim off the Fat; when done, take out all your Meat with the Ham; strain off your Essence in a silk Strainer, and use the same with all Sorts of Meat, and hot Pastry made with Meat, or Fish dress'd with Gravy. Put again your Slices of Ham into your Essence, to make Use of them on several Occasions, *viz.* Being cut into Dice, in putting over a Piece of Beef, or Artichoke-bottoms; and, when cut into Slices, for Chickens, young Fowls, or what you think fit.

Another Cullis of Ham.

CUT some Slices of Ham very thin, and order them very neatly in a Stew-pan, putting into it some Onions: Cover your Stew-pan, and put it over a slow Fire, and take Care they be not burnt; when your Slices of Ham have a Colour on one Side, turn them; then take them out of the Stew-pan, into which you put a Bit of Butter, and a Dust of Flour, stirring it a Moment with a wooden Ladle,

Ladle, and moistening it with good Broth and Gravy; put in again your Slices of Ham, some Cloves of Garlick, a Glas of Champaign, or other Wine, with some Mushrooms. Take a Lemon, pare it, cut it in Slices, and put it into your Cullis: Go on a thickening it with your usual Cullis, and skim the Fat well off; take out your Slices of Ham, and strain off your Cullis in a silk Strainer; then put in again your Slices of Ham; if you will, you may make Use of them on several Occasions, *viz.* in putting them upon Artichokes, upon Chickens, for Side-dishes, or in putting a Crust of Bread in the Bottom of the Dish, and your Slices of Bacon over it.

Cullis, the Italian Way.

PUT in a Stew-pan Half a Ladle of Cullis, as much Essence of Ham, Half a Ladle of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Garlick, a little beaten Coriander-seed, with a Lemon pared and cut into Slices, a little sweet Basil, Mushrooms, and good Oil; put all over the Fire; let it stew a good Quarter of an Hour, take the Fat well off, let it be of a good Taste, and you may use it with all Sorts of Meat and Fish, particularly with larded and glazed Fish, with Chickens, Fowls, Pigeons, Quails, Ducklings; and in short, with all Sorts of tame and wild Fowl.

Cullis of Craw-fish.

TAKE the middling Sort of Craw-fish, put them over the Fire season'd with Salt, Pepper, sweet Herbs, and Onions cut in Slices; being done, take them out, pick them, and keep the Tails, after they are scalded; pound the rest together with the Shells in a Mortar; the more they are pounded, the finer your Cullis will be: Take a Bit of Veal, the Bigness of a Fist, with a small Bit of Ham, and an Onion cut in four; put it to sweat very gently; if it stick but a very little to the Pan, powder it a little, moisten it with Broth, put in it some Cloves, sweet Basil in Branches, some Mushrooms, with a Lemon pared and cut in Slices; being done, skim well off the Fat; let it be of a good Taste, then take out your Meat with a Skimmer, and go on a thickening it a little, with Essence of Ham; then put in your Craw-fish, and strain it off; being strained, keep it to make Use of it with all Sorts of a first Course, with Craw-fish Cullis.

Cullis of Craw-fish, another Way.

BOIL your Craw-fish for Soups; being boiled, pick them, pound your Shells to make your Cullis, take a Piece of Veal cut into Slices, put them in a Stew-pan with Slices of Ham, two or three Onions, with some Bits of Carrots, and put it over the Fire; let it be doing gently; being a little sticking, moisten it with good Broth; put in it some Crums of Bread used for Soups; your Craw-fish being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good Taste; put in your pounded Craw-fish, strain it off, and put this into a small Kettle; pick the Craw-fish Tails, and put them in your Cullis, keeping it hot. This Cullis may serve for all Sorts of Soups with
Cullis

Cullis of Craw-fish Tails, with those of Rice, and with soaked Crusts, &c.

Another Craw-fish Cullis half brown for Soups.

TAKE Craw-fish, wash them, and, being boiled, pick them, and pound the Shells as much as possible; then take a Bit of Veal, cut into Slices, and put in a Stew-pan with Slices of Ham, Onions, and some Bits of Carrots; then set it a sweating; being a little clammy, moisten it with good Broth, and a little Veal-gravy; season it with some Mushrooms, Lemon-slices being pared, Cloves, and sweet Herbs. Being stewed, take your Meat out, put in it a Ladle of your Cullis, and let it be relishing; take the Fat well off, put in it your pounded Shells, and strain it; put it in a small Kettle with your Craw-fish Tails picked, and keep it hot: This Cullis may be used with all Sorts of Soups made half brown.

White Cullis, the Queen's Way.

TAKE a Piece of Veal and cut it into small Bits, with some thin Slices of Ham, and two Onions cut in four Pieces; moisten it with Broth seasoned with Mushrooms, a Bunch of Parsley, green Onions, three Cloves, and so let it stew; being stewed, take out all your Meat and Roots with a Skimmer; put in a few Crums of Bread, and let it stew softly; take the White of a Fowl, or of a couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it must not boil, and your Cullis must be very white; but, if it is not white enough, you must pound one or two Dozen of sweet Almonds pared and put into your Cullis; then boil a Glass of Milk, and put it in your Cullis; let it be of a good Taste, and strain it off; then put it in a small Kettle, and keep it warm; and you may use it for all Sorts of white Soups, for Crusts of Bread and white Pottages.

Green Cullis with green Pease.

TAKE green Pease, let them be done without Liquor, and take a Handful of Parsley, as much Spinage, with a Handful of green Onion-tops; blanch all these in boiling Water, and put them into fresh Water, take them out, squeeze them well, and pound them; put into a Stew-pan a Piece of Veal cut in Dice, some Slices of Ham, and an Onion cut small; put it over the Stove to stew gently; being a little clammy, moisten it with your Soaking-broth, and let it stew softly; put in it a Handful of green Parsley, green Onions, Cloves, and a Bunch of Savory; being stewed, and of a good Taste, take out your Meat and Greens; then pound your Pease, and mix them with your Cullis, and with the Tops of green Onions, and strain it off with a Ladle of Cullis. This Cullis may be used with all Sorts of Terrines with green Pease, Ducklings with green Pease-soup, and with all Sorts of Dishes that are made with a green Sauce; when you stew green Pease, or Cucumbers cut into Dice in their Season, put some of this Cullis over them.

Green

Green Cullis for Soups.

TAKE Pease, and boil them in a small Kettle, with good Broth ; take a Piece of Veal, a Bit of Ham, with an Onion, cut all together into small Dice, and put them a sweating very gently over a Fire ; being a little clammy, moisten them with your Soaking-broth, season it, and let it stew softly ; take Parsley, the Tops of green Onions and Spinage, of each a Handful ; and, after they are picked, washed and blanched in boiling Water, squeeze them well, and pound them ; then take them out of the Mortar, and pound your Pease. Your Meat being stewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good Taste, and mix your Pease and the Tops of green Onions with it, and so strain it off : This Cullis may be used with all Sorts of green Soups and Soup-crulls.

Cullis of green Pease.

TAKE large green Pease, a Handful of Parsley, and green Onions ; put all together a sweating very gently in a Stew-pan with a good Lump of Butter ; take a Piece of Veal, cut it into Slices, with some Slices of Ham ; put them into a Stew-pan, with an Onion cut into four over the Fire, to sweat very softly ; being a little clammy, moisten it with your Soaking-broth, and season it with Parsley, green Onions, Cloves, and a Branch of Savory ; let it be of a good Taste : Your Pease being done, pound them ; being pounded, take your Meat out of your Stew pan, mix it with your Pease, then strain it off, put it in a small Kettle, and keep it warm ; you must put the same over your green Soups and Soup-crulls ; boil a Handful of green Pease by themselves, let them be of a good Taste, and put them into your green Cullis.

Cullis of Partridge.

POUND roasted Partridges ; take a Piece of Veal cut into Slices with a Bit of Ham ; put it together into a Stew-pan with Onions and a Carrot cut into Bits, and let it sweat upon the Fire, till it sticks ; then moisten it with good Broth and Gravy, seasoned with a Slice of Lemon, a little sweet Basil, and Mushrooms ; let your Meat stew very softly ; this done, take it out with the Skimmer, and skim the Fat well off : Let it be of a good Taste, and mix your Partridges with it together with a Ladle of other Cullis : Strain it off, put it in a small Kettle, and you may use it with Soups made with Chestnuts, with Cardes, glazed Soups, with Soups, the *Jacobine* Way, and with first Courses, in making the same a little thicker.

Cullis of Lentils.

TAKE Lentils, pick and wash them, then put them into a small Kettle with good Broth, an Onion, a Piece of middling Bacon cut fashionably to garnish your Soup with, and set it a boiling softly ; take a Piece of Veal and a Piece of Ham cut into small Bits ; put them into a Stew-pan with an Onion, and let it sweat

sweat gently over the Fire, till it grows clammy ; then moisten it with your Soaking-broth and Gravy, season it with Parsley, sweet Herbs, green Onions, and two or three Cloves of Garlick, and let it stew softly ; your Meat being stewed, and your Cullis of a good Taste, pound your Lentils, and take out your Meat ; then stir up your Lentils with your Cullis, and strain it off : You must keep by you some whole Lentils, to put in your Cullis, so that it may look like a Cullis of Lentils ; this Cullis may be used with all Sorts of soaked Crusts with Lentils, in making them a little thicker.

Sauce, the Roman Way.

TAKE a Couple of Ladles of good Broth, a Ladle of Gravy, and Half a Ladle of Cullis of Ham ; a Glass of Champaign, a few Coriander-seeds, Half a Lemon pared and cut into Slices, a Stalk of Celery cut into Bits, a little Dragon, two Cloves of Garlick, a little sweet Basil, and a Bay-leaf ; let this Sauce be boiled short to about a Ladle, and strain it off in a silk Strainer ; this Cullis is commonly used with Chickens, or what you please ; it may also be used with all Sorts of Fowls, seeing the Broth palatable and not salted ; you may take as much Broth as the Quantity of the Sauce, you will make, requires ; for a first Course.

Sauce, the Italian Way.

CHOP some Mushrooms small with Parsley, green Onions, and green Truffles, if you have any ; if you will make but a little Sauce, put a very little of each of these into a Stew-pan, seasoned with Pepper, Salt, two whole Cloves of Garlick, a Glass of Champaign or Rhenish, a Slice of Lemon, with the Juice of half a one, two Spoonfuls of good Oil, and two flat Ladles of Cullis or Essence ; let all stew together a Moment, taking out the Lemon-slice and the Garlick ; let it be relishing, and you may use it with either Fowls or Fish ; if you have neither Cullis nor Essence, put in it a little Butter rolled in Flour, with a little Gravy. This Sauce may be used, without being thickened, seeing only it be relishing.

Another Sauce, the Italian Way.

TAKE Terragon blanched, two green Onions, two Cloves of Garlick, some Mushrooms with some Truffles, all together cut very small : Put the Whole in a Stew-pan with a Couple of Spoonfuls of good Oil ; put your Stew-pan over the Fire, adding to it about Half a Glass of Gravy, a Glass of Champaign, three or four Spoonfuls of Cullis of Ham, a little Pepper, and the Juice of a Lemon : Skim off the Fat, as much as possible ; it may serve for Chickens or young Fowls. Let it be of a high Relish, that the Lemon-juice may prevail, and serve it up hot.

Sauce in Ragout.

TAKE a Terragon-pimpernel of Mint, Parsley, and Green of Onions, a little of each ; blanch the Whole in boiling Water, and put it into cold Water ; take it out again, squeeze it, and cut it
very

very small; then put it in a Stew-pan with a Rocambole bruised; a little Gravy, a little Cullis, and the Juice of Lemon, Salt, beaten Pepper, an Anchovy cut small, and a little Oil; put all this a Moment over the Fire, and let it be well relishing. This Kind of Sauce may be used with all Sorts of Meat; also with roasted Meat, putting it into a Saucer.

Sauce in Ragout, another Way.

TAKE the same Sort of Herbs, prescribed in the Ragout above, and wash them well; being washed, cut them small, and pound them, putting into the Mortar a little Gravy, a couple of Rocamboles, a little Pepper, and a little Cullis; put all together into a Stew-pan, heat it, and strain it off; being strained off, add to it a Spoonful of Oil, keep it warm, and serve it up in a Saucer, with your roasted Meat; you may also use it with Chickens, other Fowls, and Fish.

Sauce in Ragout, another Way.

TAKE all those Sorts of Herbs, as are mentioned here before; being picked, washed, and blanched, put them into cold Water; then take them out again, drain and squeeze them well; pound them in a Mortar; when pounded, put them in a Stew-pan with white Cullis, which is called Cullis, the *Queen's Way*; at another Time, instead of Cullis, put it into a good Lump of Butter rolled in Flour, with half a Lemon cut into Dice; a little Nutmeg, an Anchovy cut small, and a little Broth: Put your Stew-pan over the Fire, thicken your Sauce, and let it be of a good Taste; this Sauce may serve for all Sorts of Fowls.

Sauce in Ragout, another Way.

TAKE Terragon, Mint, and Parsley; cut a little of each as small as can be; put all together into a Stew-pan, with a little Gravy and Cullis; boil it a Moment, and season it with Pepper, Salt, the Juice of a Lemon, and an Anchovy cut small; you may use this Sauce with all Sorts of Meat.

Sauce in Ragout, the Citizen's Way.

TAKE all those Herbs mentioned here above, cut them very small, and put them into a Dish with a little Broth, a good Lump of Butter, and a bruised Rocambole; put your Dish over the Fire, and let it boil a little; if you have any Truffles, you may put some in it cut small, and the Juice of a Lemon. Let not the Salt prevail too much; you may make Use of this Sauce with all Sorts of Fowls or Fish. Instead of Butter, you may use Oil.

A sweet Sauce.

TAKE a small Stew-pan; put in it Vinegar, a Bay-leaf, a little Stick of Cinnamon, and some Sugar; let it be boiled to a short Sauce; strain it off, put it in a Saucer, and serve it up hot. Instead of Vinegar, you may take Wine.

A Sauce with Fennel and Gooseberries.

TAKE young Fennel, cut it very small, put it in a Stew-pan

pan with a little Butter and Dust of Flour, season it with Pepper, Salt, and Nutmeg, and moisten it with a little Gravy or Water; your Sauce being thickened, throw in it your Gooseberries blanched: Let it be of a good Taste, and use it with what you think fit: This Sauce is commonly used with Mackarels.

Minced Sauce.

CUT Onions, Mushrooms, and Truffles, if you have any, very small with Capers and Anchovies; put into a Stew-pan a little Butter with your Onion; put your Sauce-pan over a brisk Fire; give it two or three Tosses; now put in it your Mushrooms and Truffles, strewing over them a Dust of Flour, and moisten them with good Gravy; then put in it your Capers and Anchovies, with a Glass of white Wine: Thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taste, and you may use it with all Dishes with a minced Sauce.

Salpicon.

TAKE Sweet-breads of Veal blanched, cut it into small Dice, two or three Slices of Ham cut in the same Manner, Mushrooms and Truffles also cut into small Dice, and some Slices of raw Fowls, cut likewise into Dice; put your Ham a sweating in a Stew-pan, and, when coloured, put in the rest of the Things with a Ladle of Cullis, and as much Gravy; let it stew softly, and be of a good Taste; use it every where with Dishes dressed with Salpicon, and put in it some Lemon-juice; you may also put into it Artichoke-bottoms, cut into Dice.

Hot Sauce in Remoulade.

PUT into a Stew-pan some Onions, cut into Slices, with one or two Spoonfuls of Oil; set this a Moment over the Fire, and put into it some Gravy and Cullis, a Glass of Wine, two or three Cloves of Garlick, Half a Lemon cut into Slices, a little sweet Herbs, Cloves, Capers cut small, and Parsley; let it be of a good Taste; put in it a small Spoonful of Mustard, and strain it off; make Use of this Sauce with all Dishes with hot Remoulade.

Sauce in Remoulade, another Way.

CUT small some green Onions, Capers, Anchovies, and Parsley, each by itself upon a Plate, with a Clove of Garlick and a Crum of Shalot; put all this into a Stew-pan, together with a few sweet Herbs, two Spoonfuls of good Oil, as much of good Mustard, the Juice of a Lemon, with a little Cullis; stir all well together, and you may use it with all Sorts of Fowls and broiled Meat, and with roasted Meat in a Saucer.

A thick Sauce with Pepper.

PUT into a Stew-pan Slices of Onions, Thyme, sweet Basil, a Bay-leaf, two or three Cloves of Garlick, a Ladle of Gravy, and as much Cullis, some Slices of Lemon with a Glass of Vinegar; put it over a Stove, let it be of a good Taste, and take off the Fat; strain it off, and serve it up in a Saucer with roasted Meat;

Meat ; the same Sauce may be used with all Sorts of Meat, that require a thick Pepper-sauce ; and may also be made without Cullis.

Caper-Sauce.

PUT in a Stew-pan some Cullis of Ham, with Capers, to which give three or four Chops with a Knife ; season it with Pepper and Salt, let it be relishing, and serve it up hot.

Sauce with Truffles.

TAKE Truffles, pare, wash them in Water, and cut them small ; this done, put them in a Stew-pan with thin Cullis of Veal and Ham ; season it with Salt and Pepper, let it stew softly, let it be of a good Taste, and serve it up hot.

THE Sauce with Mushrooms is made in the same Manner.

Onion-Sauce.

PUT into a Stew-pan some Veal-gravy, with a couple of Onions cut in Slices ; season it with Pepper and Salt, let it stew softly, and then strain it off ; put it in a Saucer, and serve it up hot.

Green Onion-Sauce.

PUT in a Stew pan green Onions pared and cut small, with a little of melted Bacon, seasoned with a little Pepper and Salt ; moisten it with Gravy, and let it stew a Moment ; thicken your Sauce with Cullis of Veal and Ham, let your Sauce be of a sharp Taste and good Relish, and serve it up hot.

Verjuice-Sauce.

BRUISE your Verjuice in its Season, put it upon a Plate with Pepper and Salt, and serve it up cold.

Other Verjuice-Sauce.

YOUR Verjuice being pounded, take thin Cullis of Veal and Ham, put it in a Stew-pan, being hot, and put the Verjuice in it ; let the Sauce be relishing, and serve it up hot.

Sauce with fresh Mushrooms.

PAKE your Mushrooms, and mince them with a little green Onion and Parsley ; put in a Stew-pan a little melted Bacon, and, having given it four or five Tosses, moisten it with Gravy ; let it stew softly over a slow Fire, Skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham ; let it be relishing, and serve it up hot.

Sauce for a poor Man.

TAKE green Onions, pare and cut them very small, and put them in a Sauce-boat with Pepper, Salt, and Water ; serve it up cold.

Sauce for a poor Man with Oil.

TAKE a few green Onions and Parsley, and put them in a Saucer, with Oil, Pepper, and Salt ; you may add to it a little Vinegar, and serve it up cold.

Sauce

Sauce with Pepper.

PUT Vinegar into a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, seasoned with Pepper and Salt; after a Boil or two, taste it, strain it off, pour it into a Saucer and serve it up hot.

Robert-sauce.

TAKE Onions, cut them into Dice, put them in a Stew-pan with a little Butter, and keep them stirring; being half brown, drain off the Fat, strewing some Flour over them; moisten it with Gravy, and let it stew softly upon a slow Fire; season it with Pepper and Salt; then thicken it with Veal and Ham Cullis, putting in a little Mustard; make it relishing, and use it upon Occasion.

Ham-sauce.

CUT three or four Slices of Ham, beat them flat, and put them a sweating over a Stove; being clammy, strew over them a little Flour, and keep them stirring; moisten them with Gravy, and season them with Pepper, and a Bunch of sweet Herbs; let it stew gently; if it is not thick enough, add to it a little Cullis of Veal and Ham; let it be of a high Relish; strain it off, and use it for all Sorts of white Meat roasted.

Green Sauce.

TAKE the Grass of Wheat, or of other Grains, and pound it in a Mortar with a Crust of Bread; take out the Grass thus pounded, put it in a Sieve, and season it with Pepper and Salt; moisten it a little with Veal Gravy and Vinegar, strain it, and serve it up cold with Lamb or Fowl.

Sauce for Ducks.

TAKE Veal Gravy, season it with Pepper and Salt, put in it the Juice of two Oranges, and use it for Ducks and Teals.

Sauce for Snipes.

THE Snipes being roasted, take them off, and take out the Intrails and the Liver; put them in a Stew-pan, squash them, season them with Pepper and Salt, and moisten them with a little red Wine; cut your Snipes into the Sauce, and, if the Sauce is not thick enough, put in it two or three Spoonfuls of Veal and Ham Cullis; put it over the Fire; when hot, let it be of a good Taste; squeeze into it the Juice of two Oranges, and serve it up hot.

Sauce with Mutton Gravy and Shalots.

PARE your Shalots, and cut them very small; put them in a Dish with Pepper and Salt, and Mutton Gravy or Veal Gravy; you may use this Sauce for Legs of Mutton, or with Fowls.

Anchovy Sauce.

WASH well two or three Anchovies, take out the Bones, cut the Anchovies small, and put them in a Stew-pan, with a thin Cullis of Veal and Ham, season'd with Pepper and Salt; let it be hot and relishing; you may use this Sauce with roasted Meat.

A Carp Sauce.

LAY in a Stew-pan some Slices of Veal and Ham; then take a
E Carp,

Carp, scale it, and cut it in four or six Pieces; put it over your Meat, with a couple of Onions cut in four, and a Carrot cut the same; cover your Stew-pan, and put it over the Fire a stewing gently; when it begins to stick to the Pan like Veal Gravy, moisten it with Broth, season it with Cloves, sweet Basil, Lemon-slices, Cloves of Garlick, and a couple of Glasses of Champaign, or other white Wine; add to it a couple of Ladles of your usual Cullis, or else brown some Flour as it were for Cullis, and put in it the Quantity required. Your Cullis being relishing, take out your Meat, and strain off your Cullis. This Sauce may be used with all Sorts of Dishes with Carp Sauce. They commonly take Carps with soft Roes, because they make Use of these Roes, to shew that it is a Carp Sauce: The Sauce for Pikes is made in the same Manner, only they take some Slices of Pike, to shew that it is a Pike Sauce: This Sauce may be likewise used with Fowls, Chickens, &c.

C H A P. III.

Of Entries of Terrines on Fish or Flesh Days.

A † Terrine with a Ragout.

TAKE a couple of Partridges, a couple of Rabbits, a Woodcock, half a Dozen Pigeons, half a Dozen Quails, three or four Fillets of Mutton, and a Piece of a Fillet of Beef; lard all your Meat with small Cardoons well seasoned; add to it a little middling Bacon cut small, and let the Terrine be big enough to hold your Meat; place in it all these Fowls and Meat; cut the Rabbits into Pieces, but leave the other Meats whole: This done, season it with Pepper, Salt, fine Spices, and some sweet Herbs; then overlay it with Slices of Veal and Ham; cover your Terrine, and put some Paste round the Cover to keep it close, and bake it in an Oven, or let it stew over a slow Fire, with a good Quantity of hot Ashes round and over it, renewing now and then your Fire, and let it stew about five or six Hours. Make a Ragout for it in the following Manner, *viz.* Take some Veal Sweet-breads, wash them in several Waters, and blanch them; then put them into cold Water, cut them into Bits, and put them in a Dish with fat Livers, Truffles, and Mushrooms: Put the Whole into a Stew pan with a little Bacon, moisten it with Gravy, and let it stew over a slow Fire: It being stewed enough, put in it Heads of Asparagus, if they are in Season, and Bottoms of Artichokes blanched; skim the Fat clean off, and thicken it with a good Quantity of Cullis. Your Terrine being bak'd, take it off, and wipe it clean; take off the Paste, open it, take out the Slices of Veal, skim the Fat off, and let it be well relished, as also your Ragout, which must be hot; when you put it into the Terrine, then put it into a Dish, and serve it up hot. Instead of a Terrine, you may make Use of a Braise, or bake it in an Oven.

† *Earthen Pan.*

A Ter-

A Terrine of Rumps of Mutton with Chefnuts.

TAKE Rumps of Mutton; blanch them in hot Water, cut off both Ends, and make thereof as many Parcels, three or four in a Parcel, as you have Rumps; garnish the Bottom of a small Pot with Slices of Bacon and Beef, seasoned with Pepper, Salt, fine Spices, a few sweet Herbs, and an Onion cut into Slices: Put your Parcels in the Pot, and season them Top and Bottom alike; cover them with Slices of Beef, Veal, and Bacon, and moisten them with Broth or Veal Gravy: Cover your Pot, and let it stew with Fire under and over, adding fresh Ashes now and then; peel some Chefnuts, and put them in a Baking-pan; put on its Cover, and let them stew, Fire under and over, stirring them now and then: When they are done, take off their Skin, clean them well, put them in a Stew-pan with a Cullis and Gravy, and stew them over a slow Fire. The Mutton Rumps being stewed, take them out, cut off the Packthread, and let them drain; then place them in the Terrine; let the Ragout of Chefnuts be relishing, mix it all together, and serve it up hot for Entry.

THE Terrine of Beef Rumps with Chefnuts is dressed, after the same Manner as that of Mutton Rumps.

A Terrine of Mutton Rumps with Turneps.

STEW your Mutton Rumps, after the same Manner as you do them with Chefnuts; scrape some Turneps, and give them what Figure you please; blanch them, put them in a Stew-pan with Cullis and Gravy, and let them stew gently; when the Turneps are stewed, take them out of the Stew-pan, take off the Packthread, and let them drain; then place them in the Terrine, and add your Turneps to them; but let your Ragout of Turneps be well season'd and serve it up hot.

THE Terrine of Beef Rumps with Turneps is dressed, in the same Manner as the Mutton Rumps with Turneps: Beef Rumps must always be done in a Braise, as the Mutton Rumps.

A Terrine of Mutton Rumps, with Bacon and Cabbage.

YOUR Mutton Rumps being blanched, cut your Cabbages in two, and blanch them; when blanch'd, put them in cold Water, and squeeze them well; put in the Bottom of a small Pot Slices of Bacon, Veal, and Beef season'd with Pepper, Salt, Cloves, with a few sweet Herbs, some Carrots and Parsnips; then divide your Mutton Rumps into Parcels tied up with Packthread, and place them in a Pot; tie up your Cabbage also, and put it into the Pot. Take some Bacon, scrape the Sward, and clean it, cut your Bacon into small Slices, without taking it off the Sward; then put it into the Pot season'd Top and Bottom alike, and cover them with Slices of Bacon, Beef, and Veal, you may add to it a Partridge and a Piece of Ham; cover your Pot, and let it stew with Fire under and over, renewing your Fire now and then: The Whole being stewed, take out the Mutton Rumps, the Cabbage, and the Bacon, then place your Mutton Rumps in a Terrine; put between them some Cabbage cut in Fillets, and some Slices of Bacon; pour into your Terrine an Essence of Ham, and serve it up hot.

THE Way of making Essence of Ham will be found in the Chapter of *Cullisses*. Terrines of Lamb Rumps are made after the same Manner.

A Terrine of Mutton with Cucumbers.

YOUR Mutton Rumps must be done in a Braise; they being done, pour over them a Ragout of Cucumbers well season'd, and serve it up hot.

THE Terrine of Beef Rumps with Cucumbers is done in the same Manner. For the Ragout of Cucumbers, see the Chapter of *Cullisses*.

A Terrine of Gristles of Veal with green Pease, the Citizens Way.

HAVING cut your Gristles, wash them well and drain them; put some Butter in a Stew-pan, and let it melt; then put in it your Gristles, and toss it up; season them with Pepper, Salt, a Bunch of sweet Herbs, and some Onions, and drudge it with a little Flour; moisten it with a little Quantity of Gravy, and let it stew gently. Take the Quantity of green Pease you think proper, put them with your Gristles, and let them stew well; when stewed enough, skim it, and thicken it with Cullis and Essence of Ham; let it be well relish'd; put it in your Terrine, and serve it up hot.

A Terrine of Veal Gristles, with green Pease Soup, Asparagus, and Hearts of Lettuces.

AFTER you have cut the Gristles of Veal, stew them, in a Braise with fine Bacon. Take a Pound of Veal and a Piece of Ham cut into Slices, and put them into the Bottom of a Stew-pan, with an Onion cut in Slices, and some Carrots: Cover the Stew-pan, and let it sweat over a Stove; when it begins to stick to the Pan, moisten it with Broth; add to it some Mushrooms, a couple of green Onions, a little sweet Basil, Parsley, and three or four Cloves: Let the Whole stew softly together. Take green Pease, put them into a Stew-pan with Bacon or Butter, a Handful of Parsley, and as much of green Onions: Cover the Stew-pan, and put it over a slow Fire; take Care to stir it now and then, and, when they have cast their Water, and are boil'd, pound them in a Mortar: Then take the Slices of Veal and Roots out of the Stew-pan, put your Pease into the Stew-pan, stir them well, and strain them off; let it be very green. Now blanch some Hearts of Lettuces with Heads of Asparagus; these being blanch'd, put them into cold Water; take them out again, and let them drain; then put them in a Stew-pan with a little Broth, and let them stew over a gentle Fire; when stewed, take them out, take up also your Gristles of Veal and the fine Bacon, and let them drain: Place them in the Terrine, and between them lay some Slices of fine Bacon, with the Hearts of Lettuces and Tops of Asparagus round it; let your Soup be well relish'd, pour it over them, and serve it up hot.

THE Terrine of Pinions, Chickens, Fowls, Ducks or Pigeons, with Pease Soup, is done after the same Manner.

A Terrine of Mutton Fillets with Cucumbers.

LARD your Fillets with good middling Bacon, and let it stew in a Braise, as before. The Fillets being stewed, take them out, let them drain, and place them in the Terrine; pour over them a Ragout of Cucumbers, and serve them up hot. You will find the Method of making the Ragout of Cucumbers in the Chapter of *Ragouts*.

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THE Terrine, with Fillets of Beef with Cucumbers, is done after the same Manner as that of Mutton Fillets, with Cucumbers, as above.

A Terrine of Fillets of Beef with a minced Sauce.

TAKE a Fillet of Beef, lard it with thick Bacon well season'd, and Slices of Ham ; put it a stewing in a Braise ; it being done, take it out, let it drain, and place it in a Terrine, with a minced Sauce over it, and serve it up hot.

THE Manner of making the minced Sauce is seen, in the Chapter of *Cullisses*.

THE Terrine of Fillets of Mutton done in a Braise, with a minced Sauce, is done after the same Manner as that of Fillets of Beef.

Hotch-Potch.

TAKE some of the lower End of a Brisket of Beef, cut it into Pieces two Inches long and broad, put them into cold Water, and blanch them ; when blanched, put into a Pot Slices of Beef, and the Brisket-piece, with a great many Carrots and Parsnips ; then season it with Pepper, Salt, a Bunch of sweet Herbs, half a Dozen Onions, a Piece of Ham, and, if you think proper, a Piece of Cervelas ; then cover it with Slices of Beef, moisten it with Broth, cover the Pot, and put Fire under and over it ; when done, take out the Meat and the Carrots ; then put the Brisket-piece, with other Meat, into a Stew-pan, and dress your Carrots as neatly as you can ; put them to your Meat ; then strain off the Broth the Brisket-pieces were boiled in, with the rest of the Meat, skim it well, and let it be well seasoned ; if there is too much Liquor, boil it to a smaller Quantity ; put some Butter in a Stew-pan, with a Handful of Flour, stir it with a wooden Ladle, till it is pretty brown, and moisten it with the Broth of the Hotch-Potch ; skim it well, let it be well tasted, put to it Parsley cut small, and put it over your Gristles of Beef and Carrots ; keep it hot ; being ready to serve up, place it in a Terrine, and serve it for Entry. You may serve it up in a Dish as well as a Terrine ; you may also add to it Mutton Gristles.

A Terrine of Chickens with Cucumbers.

TAKE off the Wings of your Chickens, singe, pick, draw, and truss them clean ; lard them half with Bacon, and half with Ham : Then put into a small Pot some Slices of Bacon and Veal, and your Pullets ; season them with Pepper, Salt, sweet Basil, and Onions ; cover them at Top, and set them a stewing gently with Fire under and over : Then take half a Dozen of Cucumbers, pare them, cut them in four, give them what Figure you please, and blanch them ; then put them in a Stew-pan with Gravy and Cullis, and so let them stew gently, till they are done ; when done, put in it as much Cullis as is required for your Terrine ; your Chickens being stewed, take them out to drain ; place them in your Terrine with your Ragout of Cucumbers over them, and serve them up hot. Instead of this Method, you may fill your Chickens as you think proper, with Force-meat, and garnish them with stuffed Cucumbers : You have the Manner of doing it in the Chapter of *Ragouts*.

A Terrine, the Bavarian Way.

TAKE half a Dozen of Quails all ready trussed, four middling Pigeons, and two young Rabbits; cut off the hind Legs, and lard them with Bacon, and the Back with small Bacon; cut off the Head and Flanks, and lard them likewise. Take an Eel cut in Pieces the Length of your Rabbits; put in your Stew-pan some Slices of Veal and Ham, and put in it your Quails and Legs of Rabbits, with Mushrooms and Truffles; season it with Pepper, Salt, sweet Basil, Onions, some Slices of Lemons, and a Couple of Glasses of white Wine; cover the Top and Bottom alike; cover the Stew-pan, and set it a stewing, with Fire under and over: It being half done, put in it your Pigeons, with Veal Sweet-breads, and let it stew, till done. Your Eels and Rabbits being larded, put a Stew-pan over the Fire, with half a Bottle of white Wine, seasoned with Salt, Cloves, sweet Basil, and Onions cut into Slices; as soon as your Wine boils, put in your Eels, and let them boil a little; after that, take them out, and put in your Rabbits in a Stew-pan, with some Slices of Ham and Veal; moisten them with Broth, adding to it a Couple of Onions, and so let them stew; When they are stewed, take them out, strain the Broth through a silk Strainer, and put them again into your Stew-pan; then put them over the Fire, and let them stew till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Ashes, that they may glaze, and your Eel may be quite done: Take out your Quails, Pigeons, and Rabbit-legs, and place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the Fire, and moisten it with a Ladle of Gravy, and as much Cullis; let it have a good Taste; place your Quails and Pigeons, &c. in your Terrine, pour your Cullis over them with the Juice of a Lemon, and then your Rabbits and Eels glazed cross-ways laid upon them, and serve them up hot.

A Terrine of Pinions with Mushrooms.

PUT your Pinions a doing in a Braise; this done, take them out, and let them drain; then place them in the Terrine, and pour a Ragout of Mushrooms over them; the Method of making this Ragout is in the Chapter of *Ragouts*.

THE Terrine of Pinions with Chestnuts and Turneps, with Cucumbers and green Pease, is done after the same Manner as the Terrine of Mutton Rumps with Chestnuts and Turneps, before mentioned.

A Terrine of Pigeons with Craw-fish.

PICK your Pigeons, draw and truss them well; put them in the Bottom of a Stew-pan with some Slices of Bacon, and place it in your Pigeons; season them with Pepper, Salt, sweet Basil, and Slices of Lemon; cover them Top and Bottom alike, and moisten them with a Ladle of Broth; cover your Stew-pan, and put it on, with Fire under and over: Make a Ragout with Craw-fish Tails, Truffles, and Mushrooms: Put all this into a Stew-pan, moisten it with Gravy, and let it stew over a slow Fire: This done, take your Pigeons out of their Braise, and place them in the Terrine; thicken your Ragout with a good deal of Craw-fish Cullis; let it be well relished, pour it into your Terrine over your Pigeons, and serve it up hot. You must take Care, that,

that, when you have put the Cullis in the Ragout, it does not boil, lest it turn.

THE Terrine of Chickens with Craw-fish is done, in the same Manner as that of Pigeons. The Chickens may be filled with Force-meat, as those with Cucumbers, and dress'd with Craw-fish like the Pigeons.

A Terrine of Partridges with Cullis of Lentils.

TAKE Partridges, pick, draw, truss, and lard them with thick Bacon and Ham seasoned; put them in a Braise; take a Pound and an Half of Veal, and a little Ham, cut this in Slices, and put it into a Stew-pan, with an Onion sliced, and some Pieces of Carrots and Parsnips; cover the Stew-pan, and put it a sweating over the Stove; when it sticks, moisten it with half Broth and half Gravy; put in it some Mushrooms, a Couple of green Onions, a little Parsley, two or three Cloves, and a Ladle of Cullis: Let all together stew softly; being well stewed, take out the Slices of Veal, and put in it a few Lentils, which must have been boiled by themselves: If you have any Carcass of Partridge, pound it, and mix it with your Cullis where your Lentils are; stir it together, strain off your Cullis, pour it into a Stew-pan, and keep it hot: The Partridges being done, take them out of their Braise, let them drain, and then place them in the Terrine; let the Cullis be well relished, and pour it over the Partridges: Serve it up hot.

THE Terrine of Ducks and Teals with Lentils is done, in the same Manner as that of Partridges with Lentils spoken of above.

A Terrine of Woodcocks.

YOUR Woodcocks must be pick'd and truss'd, but not gutted; blanch them, lard them with thick Bacon well seasoned, and put them into the Bottom of a Kettle or Pot with Slices of Bacon and Beef beat flat; season them with Pepper, Salt, a Bunch of sweet Herbs, an Onion cut in Slices, a few Carrots, whole green Onions, a Bay-leaf, and a little sweet Basil. Place your Woodcocks in the Pot the Breast downwards, and season them Top and Bottom alike; cover them with Slices of Veal and Bacon; let it stew, with Fire under and over. Make a minced Sauce, viz. Take two or three green Onions, cut them small, and cut a Piece of Ham into Dice; hash small some Truffles and Mushrooms: Put a Stew-pan over a Stove, with a little melted Lard and Ham cut small; let it be a little brownish, and put in it the green Onions, Truffles, and Mushrooms: Put all together over a Fire, and moisten it with Broth; then thicken it with Cullis, and add a few Capers and Anchovies cut small. Your Woodcocks being done, take them out and let them drain; place them in your Terrine: Let your minced Sauce have a good Relish, pour it over your Woodcocks, and serve them up hot.

THE Terrine of Snipes is done, after the same Manner as this of Woodcocks.

A Terrine of Hares and Leverets.

SKIN a Hare, cut it into Fillets, and lard it with middling Bacon well seasoned; put two or three Slices of Bacon into the Bottom of a Stew-pan, with some Slices of Ham, seasoned with Pepper, Salt, and fine Spice; place these Fillets in the Stew-pan, seasoned Top and Bot-

tom alike; put in green Truffles and Mushrooms; lay over your Fillets Slices of Beef beat flat, with Slices of Bacon; cover the Stew-pan, closing it with Paste round, and put it a stewing, with Fire under and over; take Care the Fire is not too quick; when done, uncover it, take out the Fillets, strain all their Liquor, skim it well, let it be well relished, and thicken it with your Cullis; then place your Fillets in the Terrine, with your Ragout over them; serve them up hot.

THE Terrine of Leverets is done in the same Manner.

A Terrine of young Rabbits.

SKIN young Rabbits, draw them, keep the Livers, blanch them, cut them in three, and lard them with middling Bacon seasoned; put them in a Stew-pan in the same Manner as the Fillets of a Hare above-mentioned; cover and season them the same; put it a stewing: When done enough, take out the Slices, strain their Liquor, place your Slices of Rabbit in the Terrine, and make a Cullis with Livers, as you do for Rabbit Pye, which you will find in the Chapter of *Cullisses*. Let your Cullis be well relished, and serve it up hot.

A Terrine of Salmon in Lent.

CUT some Pieces of Salmon the Thickness of your Thumb, put them into the Stew-pan with Onions cut into Slices, and season it with Pepper, Salt, fine Spice, and a Bunch of sweet Herbs, seasoned Top and Bottom alike; pour over it two Glasses of white Wine, with some Butter; cover the Stew-pan; put it a stewing, with Fire under and over; when done, take out the Slices of Salmon, and place them in your Terrine; strain off the Liquor; put over them a Ragout of Craw-fish, and serve it up hot.

You will find the Way of making the Ragout of Craw-fish in the Chapter of *Cullisses*.

THE Terrine of Trouts is done, after the same Manner as that of Salmon above-mentioned.

A Terrine of Salmon with Gravy.

PUT in the Bottom of a Stew-pan some Slices of Bacon and Ham, and over them your Salmon cut in Pieces; season them with Pepper, Salt, fine Spice, and sweet Herbs; lay over them some Slices of Veal and Bacon, cover the Stew-pan, and put it a stewing, with Fire under and over; then take out your Slices of Salmon, place them in a Terrine, strain off their Liquor, thicken it with a Cullis of Veal, and serve it up hot for Entry.

THE Terrine of Sea-dragons is done, in the same Manner as that of Slices of Salmon.

A Terrine of Pikes and Eels in Lent.

TAKE a Pike, gut and scale it, with an Eel skinn'd; cut the Pike in four, and the Eel in Proportion; rub the Terrine with fresh Butter, season it with Pepper, Salt, and fine Spice; place your Pieces of Pike and Eel mix'd in the said Terrine, and put a Bunch of sweet Herbs in the Middle; season Top and Bottom alike; put in it half a Glas of Champaign, or white Wine, with fresh Butter over it; cover your Terrine, paste it round about, and let it stew over a slow Fire; when done, take out the Bunch of sweet Herbs, skim it well, let it be well relished, pour in it a Ragout of soft Roes and serve it up hot.

See

See the Chapter of *Ragouts*. You may do this in a Stew-pan, as well as in a Terrine.

THE Terrines of forced Peachers and Tenches are done in the same Manner.

A Terrine of Soles.

CUT your Soles, scrape them, cut off their Heads and Tails, and cut them into large Slices, season'd with Pepper, Salt, and a little fine Spice; place these Slices in a Stew-pan, season'd Top and Bottom alike; put some Butter to it, cover the Stew-pan, and let it stew over a slow Fire; it being stewed, take off the Cover, skim it well, and pour into it a Ragout of Mushrooms or green Truffles; let it be well relish'd, and serve it up hot in your Terrine.

THE Terrine of Fillets of Turbots, or Eel-powts, is done after the same Manner.

THE Terrine of Roaches is done in the same Manner, but their Heads are cut off: For the Manner of making these Ragouts, see the Chapter of *Ragouts*.

A Terrine of Fillets of Soles with Gravy.

HAVING cut your Soles into Fillets, put in the Bottom of your Stew-pan Slices of Ham and Bacon seasoned with Pepper, Salt, fine Spice, and whole Parsley; place in it your Fillets of Soles, seasoned Top and Bottom alike; lay over them Slices of Veal and Bacon, and cover your Terrine with Paste round it; put it a stewing over a slow Fire; when stewed, take off the Cover, take out your Slices of Veal and Bacon, skim it well, and put in it an Essence of Ham, or else a Ragout of green Truffles; let it be well relished, and serve it up hot in your Terrine.

THE Terrine of Fillets of Turbots and Eel powts with Gravy.

A Terrine of Barnacles and Sea-ducks in Lent.

YOUR Barnacles being picked clean, and drawn, keep their Livers, put them upon a Dresser, with a few green Onions and Parsley cut small, some Mushrooms and Truffles, seasoned with Pepper and Salt, a little fine Spice, and some fresh Butter; cut all small together, put it into the Belly of your Barnacle, and sew it up; put it into a Stew-pan with good Butter, and Onions cut into Slices; place in it your Sea-Ducks, season them with Pepper, Salt, sweet Herbs, Cloves, a couple of Glasses of Champaign, or other white Wine, a Bit of Garlick, and a Ladle of fish or other Broth; cover it, put it a stewing softly, with Fire under and over; when stewed, take them out, let them drain, place them in a Terrine, pour over them a Ragout of soft Roes, Crawfish Tails, Mushrooms and Truffles; let it be well tasted, and serve it up hot.

FOR the Method of making this Ragout, see the Chapter of *Ragouts*.

C H A P. IV.

Of Courses with Pigs, wild Boars, and Venison.

A Pig, the Seamens Way.

SCALD and gut your Pig, and cut off the Head and Petty-toes; then cut your Pig in four Quarters, and put them with the Head and Toes in cold Water; cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the said Quarters with the Petty-toes, and the Head cut in two; season the Whole with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions cut in Slices, and Garlick, with a Bottle of White-wine; lay over more Slices of Bacon, put over it a little Water, and let it boil. Then take two large Eels, skin, gut, and wash them; cut them into Pieces five or six Inches long; and, when your Pig is half boiled, put in your Eels. Then boil a Dozen of large Craw-fish, cut off the Claws, and take off the Shells of the Tails. When your Pig and Eels are enough, lay first your Pig with the Petty-toes and Head, into the Dish you design to serve them up in, place over them your Eels and your Craw-fish, with some Ham-gravy, and some Cullis of Cray-fish, if you have any, and serve it up for a first Course, or Remove.

A Pig, with his Petty-toes roasted.

TAKE the Head, Petty-toes, and Tail of a Pig, let them be done in a good Seasoning, and make a Stuffing thus:

TAKE two or three Nuts of Veal, take the Sinews, Gristles, and Skins away, and two or three Pounds of Beef-sweet with two Pounds of Bacon; mince all this, and season it with Salt, Pepper, Chibbol, Parsley, Mushrooms, and Truffles, if you have any, the Crum of a Pound-loaf boiled in Milk, and a Dozen Yolks of Eggs; mix the Whole together, put it in a Mortar with the Whites of your Eggs, well beaten up, and let it be thoroughly pounded.

KEEP in Readiness a Ragout with young Pigeons made thus: Put in a Stew-pan a Dozen of young Pigeons, scalded, trussed, and blanched; a Dozen of Sweet-breads, done after the same Manner, with some Mushrooms, and green Truffles, if you have any, a Spoonful of Broth, and one of Gravy. Your Pigeons and Sweet-breads being half boiled, put in some Cocks-combs, and Artichoke-bottoms cut in Pieces, with some Tops of Asparagus, when in Season; thicken your Ragout with some Cullis; let it be relishing; let it be cold. Take an oval Dish, make a Border with your Stuffing round it, and place your Pig's Head on one End of the Dish, and on each Side one of the fore Petty-toes, and on the other End of the Dish the hind Petty-toes; form with your Stuffing in the Middle of your Dish a Pig; then put your Ragout into your Dish, with the rest of the Stuffing over it, rub it with Eggs, to make and smoothen it, and strew over the Whole some Crums of Bread; clean the Border of your Dish and send it to be baked. Cover your Pig's Head with Slices of Bacon and Paper, to keep it as white

white as possible; being baked and well coloured, take it out, take off the Fat, with the Slices of Bacon and Paper, cleanse the Border of your Dish, and serve it up for a large Course. This Sort of Course is for great Entertainments, because the Skin serves to make a Galantine or Love-apple. The Flesh of your Pig may serve to make Galantines or the Stuffing for your Pig.

TAKE a small Pig, scald and gut it clean, chop the Liver by itself; mince blanched Bacon, Truffles, Mushrooms, Capers, Anchovies, a Crum of Garlick, and a few sweet Herbs; the Whole being blanched, and seasoned, fill therewith your Pig, and tie it with Packthread; put it on the Spit, be sprinkling it with good Olive-oil, and serve it up hot. Your Pig, being rubbed with Rosin pounded, will easily be scalded in pretty hot Water.

A Pig, the German Way.

YOUR Pig being scalded and gutted clean, cut it in four Quarters, and blanch it a little in melted Bacon; then let it boil in good Broth, put in an Onion stuck with Cloves, a Bunch of sweet Herbs, some Salt, Pepper, and Nutmeg; when almost done, pour in it a Glass of White-wine; then blanch, in the same melted Bacon your Pig was blanched in, some Oysters, strewing over them a Dust of fine Flour, a Bit of Lemon-slice, some Capers and Olives, and put this in with your Pig; when you dish up your Pig, pour over it some Lemon juice, and garnish it with the fried Brains of the Pig and fried Parsley.

A Hanch of Venison.

YOUR Hanch being larded with thick Bacon, and seasoned with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and Chibbol cut small, pickle it with Vinegar, Salt, Pepper, Onions, some Sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves; being pickled enough, put it on the Spit, basting it with your pickled Liquor; being taken off, dish it up, and, putting over it some Pepper and Vinegar, thick Sauce, serve it up for a Course.

A Leg of a wild Boar.

YOUR Leg being larded with thick Bacon, and seasoned with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and Chibbol cut small, let it be pickled with Vinegar, Juniper-berries, Salt, Pepper, Onions, some Sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves; and, being pickled enough, put it on the Spit basting it with your pickled Liquor; when enough roasted, dish it up, and, putting over it a Pepper and Vinegar-sauce, serve it up for a Course. A Fore-quarter, or a Shoulder, may serve to the same Purpose. The wild Boar's Flesh may likewise be dressed like a Sort of Fricassee made with Hare, called *Civet*, amongst Foreigners.

To make a Pig taste like a wild Boar.

TAKE a living Pig, and let him swallow the following Drink, *viz.* boil in a Stew-pan a little Water and Vinegar with some Rosemary, Thyme, sweet Basil, Organy, Mirlirot, Bay-leaves, Sage, and Marjoram. This being boiled and then cold, make the Pig swallow it, and whip him to Death; let him lay to cool, about two Hours, and, when cold, gut him, and put in the Belly a Bunch of the same sweet Herbs used in the Draught; then skin your Pig, but not the Head.
which

which you finge; cut the Ears close off; truss it and lard it with middling Bacon, put it on the Spit, and, when roasted, serve it up hot with Pepper and Vinegar-sauce over it.

Venison dressed, viz.

A LOIN of Venison being larded with thick Bacon, and seasoned with Salt, Pepper, Nutmeg, and pounded Cloves, let it soak, for three or four Hours together, in White-wine with Verjuice, Salt, a Bunch of sweet Herbs, a green Lemon, and three or four Bay-leaves. This being pickled, roast it before a moderate Fire and besprinkle it with your Pickle; your Venison being roasted, put it into the Dripping with a good Cullis to thicken your Sauce; mix with it Capers, Vinegar, or Lemon-juice, and white Pepper.

Another Way.

A PIECE of Venison being larded with fine Bacon, with Pepper round it, put it to roast; when done enough, serve it up with a Sauce under it, made with Cullis, Gravy of Ham, Capers, Anchovies, a Drop of Vinegar, Pepper, and Salt.

Another Way in Ragout.

YOUR Venison being larded with thick Bacon, and seasoned with Salt and Pepper, stew it in Broth or hot Water; put in it two Glasses of White-wine, and season the Whole with Salt, a Bunch of sweet Herbs, three or four Bay-leaves, and a Slice of green Lemons; being done enough, thicken your Sauce with good Cullis; serve it up with Capers and Lemon-juice over it.

Venison cut into Pieces.

YOUR Venison being cut into Pieces the Bigness of a Shoulder of a Hare, lard them with thick Bacon, seasoned with Salt and Pepper; then put them in a Pot with Broth, White-wine, a Bunch of sweet Herbs, Salt, Pepper, Nutmeg, Bay-leaves, and green Lemon-slices; the Whole being well stewed, thicken your Sauce with Cullis, put in a Dash of Vinegar, and serve it up for a Course. All Sorts of Venison must be dressed with a Sauce high seasoned.

CHAP. V.

Of Turkeys.

Young Turkeys stuffed with Craw-fish.

TAKE a young Turkey, pick it, draw it cleanly, and finge it; put your Fingers between the Skin and the Flesh; take off the Breast, and make your Force-meat as follows: Take some Beef-sweet, some blanched Bacon, Calf's Udder blanched, the Flesh of a Chicken, some Mushrooms, some Truffles, if you can get any, some Salt and Pepper, some sweet Herbs and all Spice, some Crums of Bread boiled in Milk or Cream, and a couple of raw Eggs. The Whole being well minced and palatable, put Part of this Stuff into the Belly of your Turkey, with a small Ragout of Craw-fish Tails, and a little of their

their Cullis ; tie both Ends of your Turkey to keep in your Stuffing ; put the Remainder of your Stuffing over it, and blanch it again with Butter, Salt, Pepper, Parsley, and Chibbol, taking particular Care it be done very white ; thrust a Skewer through the Thighs, spit it, and wrap it up in Slices of Bacon, and Paper, tied with Packthread, and roast it with a moderate Fire ; when done, unspit it, take off the Bacon, dish it handsomely up, putting over it a Ragout of Craw-fish, and serve it up hot for a first Course.

At another Time, you may serve up your young Turkey, by putting over it some Cullis of Craw-fish, instead of a Ragout.

Another Way of dressing a young Turkey with Craw-fish.

TAKE a young Turkey, pick it, draw it well, put the Liver upon your Dresser, with a little scraped Bacon, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, all Spice, Mushrooms and Truffles, if you have any, and some Butter ; mince well the Whole, and put it in your Turkey ; let it fry a little in a Stew-pan with Butter, Sprigs of Parsley, Chibbols, Salt, Pepper, and sweet Herbs. Let your Turkey be well blanched, and, when you have spit it, cover it with Slices of Bacon and Paper ; when roasted, dish it up, and put in it a Ragout, as before said, or some Cullis of Craw-fish, and serve it up hot for a first Course.

ANOTHER Time, instead of mincing the Liver of your Turkey, cut it into four or six Bits with some other Livers, Craw-fish Tails, some scraped Bacon, sliced Parsley, some Chibbol, Salt, Pepper, all Spice, and sweet Herbs : The Whole being well mixed together, stuff therewith your Turkey blanched, as before ; when done, dish it up, putting over it Craw-fish Cullis, and serve it hot for a first Course.

A young Turkey with Oysters.

PICK your Turkey, draw and singe it neatly, cut the Liver of it into Bits, and put it in a Stew-pan, with a Dozen of Oysters and a Bit of Butter, seasoned with Salt, Pepper, sweet Herbs, all Spice, Mushrooms, Parsley, and Chibbol ; let it be a Moment over the Fire ; then stuff your Turkey with these Ingredients, and let it be blanched a little, as before ; then spit it, and tie over it Slices of Bacon and Paper ; mean while, have a Ragout ready for your Turkey, and make it thus : Take three Dozen of Oysters and blanch them in boiling Water, drain them, take out your Slices, put in a Stew-pan some Essence of Ham, and set it a Boiling ; skim off the Fat, taste it, and put this with your Oysters into another Pan ; when your Turkey is roasted, dish it up, and put your Ragout over it, with the Juice of a Lemon ; let it be relishing, and serve it up hot for a Course.

A young Turkey with Oysters, and Craw-fish Cullis.

TAKE a young Turkey, and order it as that before ; but, instead of using Essence of Ham, put a Craw-fish Cullis over it, with the Juice of a Lemon ; let it be relishing, and serve it up hot for a first Course.

A young Turkey with Oysters, the Dutch Way.

GET a young Turkey ordered as that above, and put it to roast ; make a Ragout with Oysters as follows : Blanch as many Oysters as you please, and take out the Beards ; then put Butter in a Stew-pan, with

with about half a Spoonful of fine Flour, and a Drop of Gravy; season the Whole with Salt, Pepper, and Nutmeg, with a little Vinegar; as soon as your Sauce is thickened, put in your Oysters, and let it be relishing; when your Turkey is roasted, dish it up, with your Ragout over it; serve it up hot.

Another Way of dressing young Turkies.

AT another Time, you may blanch your Oysters in their own Liquor only (which you must keep by you) and pick them as the other. Their Liquor being settled, put some of it, with a couple of minced Anchovies, and a little Gravy in a Stew-pan well tinned; then let them boil a little, and put in Butter, some of which must be rolled in Flour; when your Sauce is thickened, put in your Oysters; and, being ready to serve up, dish up your Turkey with your Ragout of Oysters, and the Juice of a Lemon over it; serve it up hot, for a first Course. At another Time, you may put in it some Parsley cut small, or some Lemon cut into Dice.

Another Manner of young Turkies with Oysters, the Dutch Way.

TAKE a young Turkey; order it, as above, and make your Ragout as follows; viz. Blanch some Oysters in their own Liquor, which you keep by you, and pick them, as said before; put some of the said Liquor in a Stew-pan with four Yolks of Eggs, a Bit of Butter, some Parsley and Terragon, Lemon cut in Dice, with Salt, Pepper, and Nutmeg; the Whole being well blanched on the Fire, put your Oysters into your Pan; take Care of letting your Sauce curdle. Your Turkies being enough, cut the Legs and Wings, but not quite off, cut a Slice on the Belly, and squeeze it between two Dishes; then pour your Ragout of Oysters over it, and serve it up hot for a first Course.

A Course of young Turkies glazed.

YOUR Turkey being singed, drawn, trussed, and blanched over a clear Wood-cinder Fire, lard it, split it in the Back, put into the Belly a Ragout of Sweet-breads, Mushrooms, Truffles, if you have any, and some Artichoke bottoms; put it in a Pan to stew, with some Slices of Veal, Ham, and Bacon; when sufficiently done, take out your Turkey, &c. put a Spoonful of Broth in your Pan, and let it have only one Boil with the rest; then strain off your Broth through a filken Sieve, and take off the Fat; set your Broth on the Fire again, and boil it to a Jelly. Now put in your Turkey and Bacon again, and let the Whole be for a While on hot Cinders, till it be well glazed; and, when you are ready to serve it, use for your Sauce Essence of Ham, or else an *Italian* Sauce; then put your Turkey over the same, and serve it up for a first Course.

To roast a Turkey with Achia, with a Ragout.

DRAW your Turkey, pick and singe it, mince the Liver well, with a little scraped Bacon, Chibbols, Salt, Pepper, sweet Herbs, all Spice, and a Bit of Butter; all which being well minced together, put it into the Belly of your Turkey, and blanch it in a Stew-pan with good Butter, some Sprigs of Parsley, sweet Herbs, Chibbol, Salt, and Pepper;

Pepper; and, after your Turkey is very white and plump, spit it, and wrap it up in Slices of Bacon and Paper. At another Time, instead of mincing your Liver, only cut it into four or five Pieces, adding some more to it, together with some Slices of Achia, and season them as the other before. Take some Achia, cut it in thin Slices, and blanch it in boiling Water; then put it in cold Water, and let it drain; after which put it in a Stew-pan with Gravy and Cullis, and let it take a Boil. Your Turkey being done, dish it up with your Ragout over it, pleasing to the Eye and Palate; serve it up hot.

A young Turkey roasted with Mangots.

ORDER your Turkey, as that before, the Ragout only makes the Difference: Take some Mangots, the softest you can get, take off the Flesh by thin and small Slices, take out the Inside, and blanch them in boiling Water; then put them in fresh Water, put them in a Stew-pan with some Essence and Gravy, and let them have a Boil; when your Turkey is ready, dish it up with your Mangots over it, and serve it up hot for a Course.

Young Turkeys roasted with Shalots.

ORDER your Turkey, as those before, the Shalot only makes the Difference; your Turkey being roasted, make a Sauce thus: Warm some Shalots cut small in a Stew-pan with Gravy and Cullis, some Juice of Lemon and pounded Pepper, and serve up your Turkey hot, pouring this Sauce over it.

Young Turkeys in Buskins.

THESE Sorts of Dishes are properly but for great Entertainments: Take three fine young Turkeys, singe them, and take off the Legs, without tearing their Skins; likewise take off the Wings, without taking off the Pinions; but there must be no Skin left on the Wings, to lard them the easier: Cut the White of your Turkey into Dice, with what remains on the Carcasses: Take out of the Leg the great Bones, with some of the Flesh, without hurting the Skin; leave a little Stump of Bone on the End of the Leg, to serve to take hold of; cut this Flesh likewise into Dice; then mix this Flesh with some Mushrooms, and some Bits of Partridges and of Ham cut in the same Manner, adding to it some Sweet-breads, Truffles, Parsley, Chibbol, a little scraped Bacon, Salt, Pepper, and all Spice: Put the Whole about a Minute over the Fire, let it be relishing, and put some Lemon juice in it; then fill up the Skin of the Legs with this Salpicon, and sew it up. Then take a Stew-pan, in the Bottom of which put some Slices of Bacon and Veal; after that the Legs which you season, putting some other Slices of Bacon and Veal over it, with a little good Broth; let it not be too much boil'd; then take out the Legs, let them drain, dish them up with some Ham Gravy: This must be served up hot.

At another Time, instead of Salpicon, you may take some minced Meat, and lard the Legs with middling Bacon.

Wings of young Turkeys.

THE Wings of young Turkeys being larded, put them to boil in a Stew-pan, with some Slices of Veal, Bacon, and Ham, a couple of Onions, three or four Cloves, and some good Broth. The Whole being done, take the Wings out, and keep them hot; then strain off the
Broth,

Broth, and take off the Fat. Now put your Broth on again to boil to a Jelly; let it have a good Colour; then put your Wings and the Slices over your glazed Broth, put the Whole over hot Cinders, and let it glaze by Degrees; but if, at the Time you are ready to serve up, your Jelly is not yet glazed enough, put it on again, and keep a watchful Eye over it. The Wings being taken out, put into the same Stewpan, where the Whole was boiled, some Cullis with Gravy, a little Broth, and the Juice of a Lemon; take off the Fat, and strain off all together; dish it up with your Wings over it; let it be relishing, and serve it up hot for a Course.

You may serve these Wings with a Ragout of Endives or Celery; Spanish Cardoons, Suckers of Roman Lettuce, Purslane, or Heads of Asparagus.

A young roasted Turkey accompanied.

LET a young Turkey be well picked, draw it, take out the Breast-bone, keep ready a Ragout of young Pigeons, Cocks-combs, Mushrooms, and Truffles, and put the same into the Belly of your Turkey, stopping the two Ends of it with some Stuffing; wrap it up in some Slices of Bacon and Paper, and put it on the Spit. Make a Ragout of Sweet-breads, Mushrooms, Cocks-combs, Cray-fish Tails, a Ladle of Cullis and Gravy, and let these boil together; then take half a Dozen Sweet-breads larded and glazed, after the same Manner as were the aforesaid Wings of Turkey. Your Turkey being roasted, take it off; the Slices of Bacon and Paper being taken off, dish it up, and let your Ragout be relishing; take off the Fat, put in it some Lemon-juice, and put it over your Turkey; garnish your Dish with your Sweet-breads and Craw-fish, which must be done as follows, *viz.* Boil your Craw-fish, pick their Tails, and put in the Belly a Salpicon made with Mushrooms, Truffles, and Cullis; then put your Craw-fish in a little Seasoning, to give them a Relish, and then they serve for Garnishing; put one between each Sweet-bread. This Course must be served up hot.

A young Turkey roasted with Truffles.

TAKE the finest young Turkey you can get, singe and draw it, scrape some Bacon on a Plate, pick a couple of green Truffles, wash and cut them small, put them over your scraped Bacon, with Parsley and Chibbol cut small, a little sweet Basil, and the Liver of your Turkey chopped; and, having seasoned the Whole with Salt, Pepper, and a Bit of Butter, mix it together, and put it in the Belly of your Turkey: Then blanch your Turkey with good Butter, Parsley, Chibbol, Salt, and Pepper; when you see it pretty plump, wrap it up in Bacon and Paper; and, being spitted, put it to a moderate Fire; then pick some green Truffles, wash and clean them, cut them in Slices, and put them to stew, with some Gravy seasoned moderately with Salt and Pepper. Let it be relishing and stewed enough; and, your Turkey being thoroughly roasted, take it off and dish it up, pouring over it your stewed Truffles: Serve it up hot.

Young Turkeys roasted with Mushrooms.

TAKE young Turkeys, and truss them as those before dressed with Truffles; scrape some Bacon, and put to it some Mushrooms, Parsley, Chibbol, a little sweet Basil, and the Livers of your Turkeys. The Whole

Whole Being seasoned with Salt and Pepper, and well minced, stuff therewith your Turkies; then fry them a little in a Stew-pan with a Bit of Butter, some Parsley, Chibbol, Salt, and sweet Basil, till they be plump and blanched enough; wrap them up in Slices of Bacon and Paper, and roast them before a moderate Fire. Make a Ragout thus: Take some Mushrooms, and, if these are dry, let them soak in lukewarm Water one or two Hours; then take them out and put them in a Stew-pan with some Veal-gravy, and let them stew on a slow Fire; thicken them, a Quarter of an Hour after, with some Cullis. Your Turkies being roasted, take them off, and dish them up; let your Ragout of Mushrooms be of a high Relish, put it over the Turkies, and serve up the Whole hot for a first Course.

Young Turkies roasted with Essence of Ham.

TAKE a young Turkey, singe and draw it, scrape some Bacon, and put it to some minced Ham, Butter, a little sweet Basil, Parsley, Chibbol, and the Liver well minced; mix all together, season it with Salt and Pepper, and stuff therewith your Turkey; fry your Turkey a little in a Stew-pan with Butter, some Parsley and Chibbol. This done, put round your Turkey Slices of Bacon and Paper, and roast it with a moderate Fire; when done enough, take off the Slices and the Paper, and dish it up with some Cullis of Ham over it, and serve it hot for a first Course.

Young Turkies roasted with forced Cucumbers.

SINGE your Turkey, draw it, and take out the Breast-bone; put the Flesh on a Dresser, with a little Ham, some Bacon, and Calf's Udder blanched, some Mushrooms, a little Parsley and Chibbol, a few sweet Herbs and all Spice, three or four Yolks of Eggs, and some Crums of Bread boiled in Milk or Cream, mince all together, pound it in a Mortar, and put some of it into your Turkey; stop the two Ends and blanch it; then run a Skewer through the Legs, and roast it, with Slices of Bacon and Paper round it. Take middling Cucumbers, peel them, take out the Seeds, and blanch them; then put them in cold Water, and fill them with the reserved Stuffing; strew them with Flour on both Ends. This done, put some Slices of Bacon in a Stew-pan, place over them your Cucumbers, season them and pour a Spoonful of good Broth over them, and let them boil; put half a Ladle of Cullis into another Stew-pan, and let it stew, till it be pretty relishing: Your Turkey being enough, take it off, and dish it up; drain your Cucumbers, place them round your Turkey, pour over it your Cullis, with some Lemon-juice, and serve it up hot for a first Course. Capons may be dressed after the same Manner.

Young Turkies roasted, the Italian Way.

SINGE your Turkey, and draw it, as before; mince together some Parsley, Chibbol, Mushrooms, Truffles, the Liver, scraped Bacon, a Bit of Butter, some sweet Herbs, and all Spice; stuff with them your Turkey; then blanch it a little, and put it on the Spit, as before. Blanch some Parsley, Chibbol, Terragon, and Mint; squeeze all well, mince it, and put some of it into a Stew-pan, with four Yolks of Eggs, a Glass of Champaign, a Spoonful of Oil, a couple of Anchovies,

vies, half a Lemon cut in Dice, a little pounded Pepper, some Salt, and a couple of Rocamboles cut small: Put the Whole over the Fire with a little Cullis; then take off your Turkey, and, having taken off the Slices, dish it up with your Sauce over it; let it be relishing, and serve it up hot.

Other young Turkeys, after the Italian Way.

ORDER your Turkey, after the same Manner as before; but blanch it with Oil, instead of Butter, putting to it some Lemon-juice; then put it on the Spit, with Slices of Bacon and Paper round it; then take a Ladle of Veal-gravy, a Ladle of Essence of Ham, two Ladles of good Broth, two Glasses of Champaign or Rhenish Wine, a Spoonful of the best Oil, a Lemon cut in Slices, without the Rind, two Onions cut in Slices, some sweet Basil and Thyme, two Bay-leaves, a little of pounded Coriander-seeds, some Cloves, and five or six Cloves of Garlic: Then boil the Whole together, till it is thick enough; skim off the Fat, and let no Oil be remaining. Then strain it off, dish up your Turkey, pour your Sauce over it, and serve it up hot for a first Course.

Young Turkeys, or Capons, in Galantines.

TAKE as many Turkeys, or Capons, as you will make Galantines; each Turkey, or Capon, makes a Galantine. Your Turkeys being ordered, as before, split them in the Back, and raise the Skin, without hurting it; then cut the White of your Fowls in thin Bits, which place in a Dish with some thin Slices of Ham, Bacon, and Pistachoes; then cut the remaining Flesh into Bits, with a Nut of Veal, some Bacon, Beef-sweet, and a Bit of Ham: Mince the Whole together upon your Dresser, with Parsley, Chibbol, and sweet Herbs; season it with all Spice, Salt, Pepper, and some Yolks of Eggs; pound this Mixture in a Mortar, and let it be relishing. Spread the Skins of your Fowls on a Dresser, put over a Layer of your Force-meat, then your Slices one Sort after another, and between them Slices of hard Eggs; if you serve up these Galantines for a cold dainty Dish, put over the Whole another Layer of your minced Meat; go on a doing them over and over, till your Skins are filled up, and then let them be sewed up. Put in the Bottom of a Kettle a Slice of Bacon and Veal, place your Turkeys over them, season them, and lay over them some more Slices of Bacon and Veal; put some Broth over it with Cloves of Garlic, and let it boil slowly, with Fire under and over; then take it off, and let it grow cold, without uncovering the Kettle, to let your Turkeys, or Capons, take a good Taste: You may serve them whole on a Napkin, or cut in Slices, which Slices may also serve for large dainty Dishes, being hot, for a Course with a Cullis of Ham.

Young Turkeys roasted with Passepierre.

YOUR Turkeys being forced with their Livers, a little scraped Bacon, some Butter, Mushrooms, Parsley, Chibbol, Salt, Pepper, sweet Herbs, and fine Spice, and ordered as those before, roast them after the same Manner; then pick some Passepierre, take off the hard Part, and blanch it in boiling Water; then put it in cold Water, drain it, and
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put it in a Stew-pan, with half a Ladle of Gravy, and a Ladle of Cullis ; boil the Whole together a Minute. Your Turkies being roasted, dish them up, and serve them up hot for a first Course.

Young Turkies roasted with Onions.

YOUR Turkies being forced and roasted, as these here before, dish them up, pouring over them a Sauce of Onions made thus, *viz.* Take two or three Dozen of Onions done as before, and, being half boiled with some good Broth, thicken them with some Essence of Ham ; let them stew slowly, and, when enough, put in the Juice of a Lemon, and pour Onions over your Turkies : Serve them up hot for a Course. Capons are dressed, after the same Manner.

Young Turkies in Scotch Collops.

YOUR Turkey being ordered as before, truss it as for Boiling, and blanch it ; then cut it into two, and break the Bones a little ; lard both Parts with middling Bacon, and stew them, after the same Manner as *Scotch Collops* ; you must serve up this Turkey hot for a Course with Essence of Ham, or with the same Sauce it was boiled in.

Young Turkies in the Shape of a Foot-Ball.

YOUR Turkies being in Order, as those before, slit them in the Back, take off the Skin, and take the White, with some Flesh of Partridges and other Fowls, some Bacon, Ham, and Pistachoes, and cut all into Dice ; then mince the rest of the Flesh of your Turkies, together with a Bit of Nut of Veal, some Bacon, Calf's Udder, and Beef-sweet ; season the Whole with Salt, Pepper, sweet Herbs, all Spice, Parsley, Chibbol, a little Garlic, and two or three Yolks of Eggs. Put all your Meat into a Dish with some Truffles, if you have any, cut in the same Manner, and fill with this Meat the Skin of your Turkey, till it looks like a Ball ; put it in a little white Braise, which you see in the Chapter of *Braises* ; serve it up hot, with Essence of Ham over it. At another Time, you may lard it with fine Bacon, and let it be done as *Scotch Collops*, or serve it up cold cut in Slices, to garnish great dainty Dishes.

Young Turkies called en Vallon, in a Vale.

A YOUNG Turkey, *en Vallon*, is very near the same Thing as the foregoing, only the Feet and the Wings are not cut off ; let your Turkey be ordered as before, slit it in the Back, take out all its Bones, except that of the Legs to hold the Feet ; force it, as done before ; sew it up, let it appear in its former Shape again, and truss the Feet and Wings all along the Body ; do it as follows : Place in the Bottom of a Baking-pan Slices of Bacon and Veal ; season them with Salt, Pepper, Cloves, sweet Herbs and Onions ; then put in your Turkey with a Boulting-Cloth round it, lay over it more Slices of Bacon and Veal, and pour over the Whole a Ladle of Broth, and a couple of Glasses of White-wine ; let it stew slowly, but not too long : Then cut some Ham into very small Dice ; put these in a Stew-pan, with a little scraped Bacon, and let them sweat on a very slow Fire ; when they are a little coloured, put in a little Butter, with a Dust of Flour ; stir it well, till your Flour be coloured ; then pour in it a Spoonful of

Broth, and let it boil; take off the Fat, and, if your Sauce is too short, or not thick enough, put Cullis to it; your Turkey being done, drain it, dish it up with your Salpicon, and the Juice of a Lemon over it; serve it up hot for a first Course. Instead of this Salpicon of Ham, you may take some Truffles cut into Dice, together with some Cullis of Ham.

Young Turkies in Grenadine.

YOUR Turkies being ordered, as before, split them in the Back, take out the Bones, and fill them up with a Salpicon made of Veal, Ham, Truffles, Mushrooms, a little Bacon, and some Slices of the White of a Turkey cut into Dice; being raw, put it into a Stew-pan over the Fire with melted Bacon, Parsley, and Chibbol; season it pretty well with Salt, Pepper, and Lemon-juice, to make it relishing; when your Turkies are filled with this Salpicon, sew them up, and shape them into Balls, one Side larded with middling Bacon; then let them stew with some Slices of Veal, Ham, and Onions, a Bunch of Chibbol, Parsley, and Cloves, some Sprigs of sweet Basil and Thyme, and some Broth. The Whole being boiled slowly, strain off the Liquor, and take off the Fat; then set it on again, till it turns to a Jelly; then put the said Balls in your Jelly, the larded Side downwards, kept on hot Cinders to glaze; be careful to look to it: Your Balls being glazed, serve them up hot, with some Ham-gravy, for a first Course.

A young Turkey with Ham.

YOUR Turkey being ordered, as that after the *Italian* Way, spit it; take some thin Slices of Ham, beat them flat, place them in a Stew-pan, and brown them; then take them out, put in a Bit of Butter, with a Dust of Flour, stir it, and let it be brown; then put some good Broth and Gravy in it: When done enough, take off the Fat, and add to it a Glass of White-wine, with some Cullis, if not thick enough. Your Turkey being roasted and dished up, place over it the Slices of Ham, your Gravy of Ham, and some Lemon-juice, and serve it up hot for a first Course. At another Time, when your Slices of Ham have got a Colour, you may cut them into Slices, but must never put them into their Sauce again.

A young Turkey in the Shape of a Hedge-Hog.

ORDER your Turkey, as before, and put it on the Spit with Bacon and Paper round it; let the Head be thrust into the Body, that nothing of it appear but the End of the Bill. Cut middling Bacon in square Pieces, the Breadth of your Thumb, as thin as the Back of two Knives Blades together. Then put those Pieces of Bacon in a Stew-pan on a Stove, to extract the greatest Part of the Fat; then put in Sweet-breads cut in Pieces, some Mushrooms, fat Livers, Parsley, Chibbol, and sweet Herbs; then thicken it with a Dust of Flour, and pour in it a little Gravy; let it grow cold, and get some Skewers made of Box the Length of your Finger; put upon these your Pieces of Sweet-breads, Bacon, and Mushrooms alternately, till they be full, leaving but a little Wood at the End to stick round your Turkey; then dip these Skewers into their Sauce, strewing over them Crums of

Bread,

Bread, and boil them, till they be pretty well coloured. Your Turkey being roasted, dish it up with some Cullis over it, and, sticking the Skewer round it, serve it up hot for a first Course.

Young Turkeys with Chestnuts and Sausages.

TAKE a Turkey-pout, and order it, after the same Manner as above-mentioned; but, besides the Stuffing, put in the Body of this Turkey a good many Chestnuts; after they have been in hot Embers, peel them, with small Sausages; then blanch it with Slices of Bacon and Paper round it; put it on the Spit, take more of the same Chestnuts, and put them in a Baking-pan, with Fire under and over; then put them in a Stew-pan with some Broth, and let them stew, till they are done: Then take out the Broth, and put in half a Ladle of Essence, some Cullis, and Gravy. Your Turkey being roasted, dish it up, put your Chestnuts over it, and serve it up hot for a first Course.

Roasted young Turkeys with Spanish Cardoons.

PICK your Turkeys and draw them; lay the Liver on your Dresser with scraped Bacon, some Parsley, Chibbol, Mushrooms, Salt, Pepper, sweet Herbs, and fine Spice; being minced, put in it the Bellies of your Turkeys; then blanch them with a Bit of Butter, some Parsley and Chibbols; when blanched, put them on the Spit, with Slices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, cut half a Finger's Length, and put them in a Stew-pan, with half a Ladle of Veal-gravy, and half a Ladle of Ham Cullis; let them have a Boil; and, having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away, dish them up with your Ragout of Cardoons over them, and serve them up hot for a first Course.

Young Turkeys with Cream.

TAKE a young Turkey or two, according to the Bigness of your Dish, and, being ordered and roasted, as before, let them be cold; then take a Bit of a Nut of Veal, take off the Skin, and cut it into Bits, with some Bacon well blanched, some Beef-sweet, a Calf's Udder, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt, and Pepper: Put the Whole on the Fire in a Stew-pan, and, when done, take it out and mince it upon a Dresser: Then take the White of your Turkey, put it in a Mortar, with a Piece of Bread boiled in Milk, together with six Yolks of Eggs, and half of the Whites beat up to Snow, and pound it all together; then take a silver Dish, or Baking-pan, put in the Bottom of it some of this minced Meat, lay your Turkey over it, and fill up your Dish with the rest of your Meat; leave a hollow Place in the Middle of your Dish, put in it a Ragout made with Sweet-breads, Cocks-combs, and Mushrooms, and lay some minced over the same; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and, having strewed some Crums of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, with Fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of your Dish; put a little Essence or Cullis round your

Turkey, and serve it up hot for a Course. If you have no silver Dish, let it be done in a Baking-pan, and afterwards slide the Whole into your Dish.

A young Turkey roasted with Cream.

SINGE your Turkey, draw it, and lard it with Slices of Bacon and Ham, seasoned with Salt, Pepper, sweet Herbs, fine Spice, Parsley, and Chibbol. Your Turkey being thus ordered, put it a Minute over the Fire in a Stew-pan, with a Quart of Milk, a good Lump of Butter, some sweet Herbs, a few Coriander-seeds, some Salt, Pepper, and Slices of Onions: Then put it on the Spit, and besprinkle it with the same Milk; when almost roasted, take a Handful of fine Flour, mix it with a Pint of Cream, and add a good Lump of Butter and some Salt; put the Whole a Minute over the Fire, and keep it stirring; besprinkle your Turkey with this Cream, to make a yellowish Crust round it, and, being ready, dish it up with a Cullis under it, and serve it up for a first Course.

A young Turkey with a Carp-Sauce.

ORDER your Turkey, as those dressed after the *Italian Way*; then put in a Stew-pan over the Fire two Pounds of Slices of Veal and Ham, and over those a Carp cut in four; as soon as your Meat begins to stick to the Bottom, put in some good Broth, half a Ladle of your usual Cullis, a Glass of Champaign, a Clove of Garlic, some Cloves, a Sprig of sweet Basil, some whole Chibbols, and a Lemon cut in Slices; take off the Fat, and strain it off. Now blanch the soft Roe of your Carp, and put it in your Carp-sauce. Your Turkey being roasted, dish it up with the soft Roe round it, with your Sauce over it; serve it up hot for a first Course.

Young Turkeys with a Pike-Sauce.

DRESS your Turkeys, as that with a Carp-sauce; but, instead of soft Roe, put round it Slices of a Pike.

At another Time, take some pounded Craw-fish Shells; having taken your Meat and Fish out of their Cullis, put the pounded Shells in it, and strain it off; you may likewise make a Hash with Pike, the White of Partridge, and Cullis, putting it into a silver Dish, and letting it stick a little to the Bottom: Your Turkeys being roasted, put them in this Hash, with some Craw-fish Tails, and Slices of Pike over them; serve them up hot for a first Course.

A young Turkey in a Braise.

TAKE a young Turkey, truss it for Boiling, lard it with thick Bacon, and season it with Salt, Pepper, sweet Herbs, and fine Spice; then put it in a Baking-pan over your Slices of Bacon and Veal; season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions, and a little Garlic; lay over again more Slices of Bacon and Veal, pouring in it a Glass of Wine, and one or two Ladles of Broth, and let it be done with Fire both over and under: When done, dish it up with a minced Sauce, or a Ragout of Sweet-breads, Cocks-combs, and Mushrooms, and some Gravy of Ham, or Ragout of Oysters, according to the Fancy of the Workman: Serve it up hot for a first Course.

A young

A young Turkey with large Onions.

YOUR Turkey being ordered, as before, lay some Slices of Bacon over it, spit it, and baste it with good Butter. Put Slices of large Onions, with a Bit of Butter in a Stew-pan over the Fire, and, beginning to have a Colour, strew them with a Dust of fine Flour, put in some Broth, take off the Fat, and put to it some Cullis, if not thick enough. Your Ragout being relishing, pour it with the Onions and Lemon-juice over your Turkey; and, when done enough, serve it up hot for a first Course.

Young Turkies in a Caul.

AFTER your Turkies are roasted, let them grow cold; then take some of a Fillet of Veal, and cut it in small Pieces, with a Bit of Bacon, a Calf's Udder, a Bit of Beef-sweet, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt, and Pepper: And, after the Whole has been sweating about a Quarter of an Hour in a Stew-pan over a slow Fire, put it on a Dresser, and mince it with the White of your Turkies. Boil some Crums of Bread in Milk, and, when thickened and cold, put it in a Mortar with your Stuffing, six Yolks of Eggs, and three Whites of Eggs beat up to Snow; have in Readiness a little Ragout of Sweet-breads, Cocks-combs, Mushrooms, and Artichoke-bottoms cut in Slices. Get as many Pieces of a Calf's Caul, as you have Turkies to wrap up, as follows: Put in the Bottom of a Baking-pan a Caul, and then over it your Turkey, in the Body of which put your Ragout; and, having stopped the Hole with your Stuffing, which put also over and round your Turkey, wrap up the Whole in the Caul, and bake it in the Oven: Which being done, serve it hot for a first Course, with a Cullis of Ham.

Young Turkies with Saffron, after the Polish Way.

TAKE a young Turkey, draw, truss, and spit it with Slices of Bacon and Paper round it; then put in a Stew-pan Slices of Onions, and boil them with some Broth. Being done, strain them off, and, if they are too thick, put some more Broth to them; and these Onions must be as thick as Essence of Ham; then put a very little pounded and dried Saffron in a Cup, mix it with a little Pot-broth, and pour it by Degrees into your Cullis, till it begins to have a fine Colour, but not too deep: Your Turkies being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up hot for a first Course.

At another Time, take some Parsley-roots cut in Slices, boil and mix them with Cullis and the Saffron, as before; and, instead of roasting your Turkey, boil it in a Kettle, about a Quarter of an Hour; serve it up hot for a Course, with the Cullis of Parsley-roots over it.

Young Turkies and Capons, the Citizens Way.

YOUR Turkey being ordered for Boiling, put it in a Kettle, or earthen Pot, with Salt, and a sufficient Quantity of Water to cover it; when the Water boils, put in your Turkey; let it not boil too much: Then put some Butter in a Stew-pan, or earthen Pot, over the Fire, with a Dust of Flour, some Nutmeg, Pepper, Salt, and Oysters,

if you have any ; and, this Sauce being thickened and relishing, pour it over your Turkey ; which, when ready, dish it up.

At another Time, take a little Parsley, with some of the Green of a Chibbol, a little Mint and Terragon, if you have any, or else you may make your Sauce with Parsley only ; but, if you have any Anchovies, put a couple of them, cut small, into your Sauce, with half a Lemon peeled cut in Dice, squeezing therein the Juice of the other Half of the same Lemon ; stew the Whole together with a Bit of Butter, half a Spoonful of fine Flour, a little Water, Salt, and Pepper ; which being done, and your Turkey dished up, pour this Sauce over it.

At another Time, for a Change, take some Endive boiled in Water, squeezed and cut small, which put on the Fire in a Stew-pan with a Bit of Butter, a Dust of fine Flour, and then a little of the Broth in which your Turkey was boiled ; if it be not thick enough, thicken it with Eggs.

At another Time, you may boil some Onions with your Turkey, and put these Onions in a Stew-pan, with a Bit of Butter, some Salt and Pepper ; let it boil again with a little of the same Broth in which your Turkey was boiled : Then thicken the same with whole Cullis, which you pour over your Turkey, and serve it for a first Course.

A young Turkey with Eels.

LET your Turkey be ordered as before dressed, the *Italian Way* : Take several Eels, skin them, cut them in Slices six Inches long, and lard them with fine Bacon ; let them take a Boil in some White-wine. Make a Glos of Veal thus, *viz.* Boil some Veal and Ham in good Broth, till the Veal is enough ; then let this Broth be boiled by itself to a Glos, in which afterwards put your Bits of Eels, and let the Whole stew slowly on hot Cinders, with a little Fire over it. Your Turkey being roasted and dished up, place your Bits of Eels round it, with an Essence of Ham, and serve it up hot for a first Course.

At another Time, instead of larding these Bits of Eels with fine Bacon, you may lard them with thick fat Bacon, and dress them in a Braise, made with Slices of Bacon, seasoned with Pepper, Salt, sweet Basil, and Slices of Onions, with other Slices of Bacon over the Eels, pouring in a couple of Glasses of White wine. The Eels being done and firm, take them out, and put them in some Essence of Ham ; and, when your Turkey is roasted, dish them up, and garnish your Dish with your Bits of Eel, with the said Essence mixed with the Juice of a Lemon over ; serve it up hot for a first Course.

C H A P. VI.

Of Courses of Thrushes, Lap-wings, Teals, and Turtle-doves.

How to dress young Partridges with Melons.

TAKE three Partridges, pick, draw, truss, blanch, and lard them with fine Bacon; when they are larded, put them to stew in a Stew-pan, with some Slices of Bacon and Slices of Ham, a Bunch of sweet Herbs, and two small Onions; then wet them with Broth: When it is done, take them warm, and strain their Broth through a silk Sieve; put it again into the Stew-pan, and let it boil to a Glaze; then put in your Partridges, cover and keep them upon hot Cinders, that they may easier glaze; then put two other Partridges to the Spit, a couple of Chickens, and a Pullet: When your Meat is done, let it stand, till it is half cold; then take a Stew-pan, put in some Mushrooms cut into Bits, with some Truffles and Veal Sweet-breads, wet them with a little Gravy and a Glaze of Champaign, and put them all together over the Fire: When your Sweet-breads are done, thicken it with Veal-gravy and Essence of Ham, and put in a few Cocks-combs; then take the White of your Partridges, Chickens, and Pullets; cut them in Slices, put them in your Ragout, and keep it hot; then take the biggest Melon you can get, make a Hole in the Middle, five Inches long and three broad; empty it well to hold your Ragout, then put it to boil in good Broth, for a quarter or half an Hour, and keep it stirring now and then. Your Melon being done enough, take it out, drain it well, and wipe it; then put it in the Dish, and put your Ragout of Chickens and Partridges with your glazed Partridges over it; then serve it up hot.

A Fricassee of Thrushes, the Muscovite Way.

TAKE some Thrushes well picked, truss them, and crush the Breast-bone flat; then put them in a Stew-pan with a little melted Bacon, a Bunch of Herbs, and a couple of small Onions, Mushrooms and Truffles, if you have any, with some Bits of Veal Sweet-breads; then put your Stew-pan over a Stove; give your Thrushes some Tosses, and wet them with two Glasses of French Brandy; do them with a brisk Fire, and the Brandy will burn; stir them now and then, and, when the Fire is out, put in a little Gravy and Cullis; then let it simmer. When ready, take off the Fat; let it be relishing; put in it the Juice of a Lemon, then dish them up, and serve them up hot for a first Course.

A Fricassee of Thrushes with Champaign.

TAKE Thrushes, crush the Breast-bone flat, and put them in a Stew-pan with a little melted Bacon, a Bunch of sweet Herbs, a couple of Onions, Mushrooms, and Truffles, and a few Veal Sweet-breads;
put

put your Stew-pan upon a Stove, and give it some Tosses ; wet them with two Glasses of Champaign, or other White-wine ; then put in some Gravy and Cullis, and let it simmer : When done, skim the Fat off, let it be of a good Taste, put in the Juice of a Lemon, dish them, and serve them up hot.

Thrushes with Juniper-berries.

YOUR Thrushes being picked, as above, put them upon iron Skewers, and wrapped up in Slices of Bacon and Paper ; tie them to a Spit, and roast them ; put in a Stew-pan a little Gravy and Cullis, with a Glas of White-wine ; boil it, let it be of a good Taste, and put in it the Juice of a Lemon ; then take a Dozen of Juniper-berries blanch'd, and put them in your Cullis. Your Thrushes being ready, take off the Slices of Bacon and Paper, and put them to simmer a little while in your Cullis ; take off the Fat, and put them into your Dish, to serve them up hot for a first Course.

Thrushes dressed, after the Country Fashion.

TAKE Thrushes, pluck and pick them clean ; truss them and put them upon an iron Skewer, which you tie to the Spit to roast ; take a Piece of Bacon, as big as your two Fingers, which wrap up in Paper, stick it to the End of a Fork, set it on the Fire, and let it drop upon your Thrushes ; when the Bacon drops no longer, fling some Salt and Crums of Bread upon your Thrushes, and take a few Shalots, cut them small, and put them into a Pan or a Dish, with a little Salt and Pepper, and a little Gravy ; but, if you have none, a little Water and a little Butter, the Juice of a Lemon or Vejuice ; and, for Want of either, a little Vinegar : Put your Sauce into your Dish, put your Thrushes over it, and serve them up hot.

THE Thrushes more commonly are served for Roast than otherways.

Lapwings, the Muscovite Way.

TAKE some Lapwings, pluck, pick, singe, and draw them ; cut them into two, and put them in a Stew-pan with a little melted Bacon, two small Onions, some Mushrooms, and Truffles, and some Sweet-breads of Veal ; set them over the Fire, toss them up, and wet them with a couple of Glasses of Brandy ; let them boil with a brisk Fire, and the Brandy will burn, and stir them now and then, when the Brandy goes out ; wet them with a little Gravy, and let them simmer gently : When they are done, take off the Fat, thicken it with your Cullis, let it be of a good Taste, dish them up with the Juice of a Lemon over them, and serve them up hot for a first Course. You may serve them whole, if you think fit.

Lapwings with Champaign.

TAKE some Lapwings, pluck, pick, singe, draw, and truss them ; cut them in two, and put them in a Stew-pan with melted Bacon, a Bunch of Herbs, two small Onions, Mushrooms and Truffles, if you have any, and Veal Sweet-breads ; set it upon the Fire, give it a few Tosses, and wet it with a couple of Glasses of Champaign, or other Wine ; then put in a little Gravy and Cullis, and let it simmer ; being done, skim off the Fat, let it be of a good Taste, put in it the Juice of a Lemon, and put it in your Dish ; serve it up hot for a first Course.

Lap-

Lapwings dressed, after the Country Fashion.

TAKE some Lapwings, pluck, pick, singe, draw, and truss them; put them to an iron Skewer, and tie them to the Spit; then put them to the Fire; take a Piece of Bacon the Thickness of two Inches, wrap it up in a Piece of Paper, stick it to the End of a Fork, set it on the Fire, and let it drop upon your Birds; then strew them with Salt and Crums of Bread, mince a few Shalots, and put them into a Stew-pan or Dish, with Salt, Pepper, and a little Gravy; if you have no Gravy, put in some Water and a little Butter, the Juice of a Lemon or Verjuice, or, for Want of either, Vinegar; then put your Sauce in the Dish wherein you design to serve it, and your Lapwings upon it, and serve it as warm as you can.

Teals with Olives.

TAKE some Teals, pick, singe and draw them; take the Liver and mince it with Parsley, green Onions, fine Herbs, Mushrooms, scrap'd Bacon, and a Bit of Butter mix'd all together; put it into the Body of your Teal, and blanch them with a little Butter, Parsley, and green Onions; then put them to the Spit wrapp'd up with Slices of Bacon and Paper; take some Olives, take the Stones out, and blanch them; put them in a Pan with a little Veal Gravy, and Essence of Ham, and let them have a Boil. Your Teals being ready, take them off, put them in the Dish with your Ragout of Olives over them, and serve them up hot.

Teals with Shalots.

TAKE some Teals and dress them, as before mentioned; take Shalots, mince them very small, and put them in a Stew-pan with a little Gravy and Cullis, Salt and Pepper; let them just boil: Your Teals being ready, put them in the Dish, and your Shalot Sauce over them, with a little Juice of an Orange, and serve it up hot for a first Course.

Teals with the Juice of Orange.

DRESS your Teals, as before, take a couple of Oranges, and cut some Zests off them; add a little Cullis, Ham, a little Gravy, and a little Pepper; heat it, squeeze in it the Juice of your Oranges, and let it be relishing. Your Teals being ready, take them off, put them into the Dish with the Sauce over them, and serve them up hot for a first Course.

Teals with Truffles.

TAKE some Teals, pick, singe, and draw them; mince the Liver with scrap'd Bacon, a Bit of Butter, Truffles, Parsley, sweet Herbs, green Onions, Pepper and Salt mix'd all together and put it into the Body of your Teals; blanch them in a Stew-pan with a Bit of Butter, Parsley, and green Onions. This done, put them to the Spit wrapped up in Slices of Bacon and Paper; take some Truffles and pare them, wash them well, cut them in Slices, put them in a Stew-pan, with some Gravy and Cullis, half a Glass of Champaign or white Wine, and let them be a doing gently; when boil'd, put in the Juice of a Lemon; your Teals being done, draw them off the Spit, take off the Slices of Bacon, dish them up with your Ragout over them, and serve them up hot for a first Course.

Teals

Teals with Oysters.

DRESS your Teals, as before, except your putting Truffles in their Bodies; put them to the Spit with Slices of Bacon wrapped up in Paper; blanch some Oysters, and take out the Hard; put Gravy and Cullis and Essence into a Stew-pan, and let it be relishing; then put your Oysters in it, and mind that it don't boil. Your Teals being done, take off the Bacon, and put them into a Dish, with your Oyster Ragout over them, and serve them up hot.

Another Way to dress Teals with Oysters.

TAKE some Teals, pick, singe, and draw them; mince the Liver with Parsley, green Onions, and scraped Bacon, a Lump of Butter, Pepper and Salt; let your Oysters be well blanched, put them all together into the Bodies of your Teals, and put them on the Spit wrapped up in Slices of Bacon and Paper; take some Oysters, and blanch them in their own Liquor, which strain off; put in a Stew-pan some of their Liquor, a good Lump of Butter, Salt, Pepper, Nutmeg, a Dust of Flour, and a Dash of Vinegar; then put your Sauce over to thicken it; put in your Oysters, let it be relishing, take out your Teals and dish them up, and pour your Oyster Ragout over them, and serve them up hot for a first Course.

At another Time, you may put some blanched Parsley minced with Lemons cut in Dice, and a minced Anchovy.

Teals with Spanish Cardoons.

TAKE Teals, pick, singe, and draw them; mince the Liver with Parsley, green Onions, scrap'd Bacon, Butter, Pepper, Salt, sweet Herbs, and fine Spices; fill up the Bodies of your Teals, tie both Ends, and blanch them; then put them to roast, wrapped up in Slices of Bacon and Paper; have some Spanish Cardoons ready done, draw them out of their Braise, clean them well, and put them into a Pan with some Gravy and Essence; let them have a Boil, skim the Fat off, and put in the Juice of an Orange and of a Lemon. Your Teals being ready, take off the Bacon and Paper, and put them into your Dish with your Ragout of Cardoons over them, and serve them up hot for a first Course.

Teals dressed in a Braise.

TAKE some Teals, pick, singe, draw, and truss them as for Boiling, and lard them with thick Bacon; do them in a little Braise: When done, make your minced Sauce with a few Mushrooms, Truffles, green Onions, Capers, and Anchovies, and a Dust of Flour; wet them with Gravy: When your Teals are done, take them out to drain, dish them up with your minced Sauce over them, and serve them up hot for a first Course.

At another Time, you may make your Ragout with Sweet-breads or Mushrooms, or a Ragout of Cucumbers or Celery.

Turtle-doves, the Huxelles Way.

TAKE some Turtle-doves, pick, singe, and draw them; take a Stew-pan, line the Bottom with thin Slices of Veal and Ham, an Onion cut into Slices, and take as many Craw-fish as Turtle-doves; cut off the small Claws; put your Turtle-doves in the Pan, and between every Dove a Craw-fish; then mince Parsley, green Onions, scraped

scraped Bacon, a few Pullets or Chicken Livers, Mushrooms, Truffles, Salt, Pepper, fine Herbs, and fine Spices; mix them all together, put them in the Bodies of the Doves, and season them with Salt, Pepper, sweet Basil, Bay-leaves, and a Glass of white Wine; then cover every Turtle-dove with a thin Slice of Ham, and a Slice of Veal at the Top of it; cover it well, and put it to stew, with Fire under and over: And, when they are done, take your Doves and Craw-fish out, and put into your Pan Half a Spoonful of Essence of Ham, some Gravy and Cullis; stew it a Minute, and take the Fat off; strain it through a silk Sieve, put in the Juice of a Lemon, and dish up your Doves, and between every Dove a Craw-fish with your Cullis over it: Then serve them hot for a first Course.

Doves with Champaign.

TAKE some Turtle-doves dressed, as before, only with this Difference, that you must wet them with two Glasses of Champaign, and a few Slices of Lemon; when they are done, take them out, keep them hot, and put in your Pan, where they have been a doing, Half a Spoonful of Gravy, Essence, and Cullis, with two Glasses of Champaign, and a Crum of Garlic; let it boil, be well thickened, and of a good Taste; strain it through a silk Sieve, and put your Doves into a Dish; then put your Sauce over them, and serve them up hot for a first Course.

Turtle-doves, the Italian Way.

TAKE some Turtle-doves, draw and truss them; take a few Fowls Livers, a few green Onions and scraped Bacon, all well minced, and put it into the Bodies of the Turtles; put into a small Stew-pan a few Slices of Ham, Veal, and Onions; then lay your Turtles over this, Belly downwards, and season them, as before; put in a few Slices of Lemon, a few Cloves of Garlic, and a little Oil; cover it, with Fire under and over: Your Doves being done, take them out, and put into the Pan a little Gravy and Essence of Ham, with a Glass of Champaign; boil it, till all the Oil is wasted, and skim it well; then strain it through a silk Strainer, dish them up with your Sauce over them, and serve them up for a first Course.

Turtle-doves sticking to the Dish.

TAKE Turtle-doves, pick, singe, and draw them; then take a Stew-pan, line the Bottom with Slices of Bacon, Veal, and Ham; put your Doves over them, take the Livers out, and mince them with a little scraped Bacon, Parsley, green Onions, Salt, Pepper, fine Spice, and sweet Herbs, and fill up the Bodies of the Doves; observe to slit them at the Back, and season them with Salt, Pepper, sweet Basil, and Onions; cover them Top and Bottom alike; let them stew, with Fire under and over. Take Partridges Livers, if you have any, or of any other Fowls; mince them well, and put them in the Dish which you design to serve them in, with a little Cullis mixed well all together; set your Dish over a Stove, take your Doves off the Fire, take them out to drain, and dish them up; let them stick to the Dish; then put some Cullis of Ham over them, and serve them up hot for a first Course.

Turtle-

Turtle-doves with Fennel.

TAKE Turtle-doves, pick and draw them; mince the Livers with scraped Bacon, Parsley, green Onions, Mushrooms, a Pinch of Fennel, a Bit of Butter, Salt and Pepper; all being well minced, put it into the Doves Bodies, and blanch them in a Stew-pan with a little Butter; then put them to roast, wrapped up in Slices of Bacon and Paper; after which take a Stew-pan, put in a little Fennel, and let it boil a Moment, that the Gravy may take the Taste of the Fennel. Your Doves being roasted, take them off, and also the Bacon; dish them up, put the Sauce over them, and serve them up hot for a first Course, with a little green Fennel in the Middle.

Turtle-doves with Bay-leaves.

TAKE Turtle-doves, pick, singe, and draw them; then lay in the Bottom of the Pan Slices of Veal and Bacon; put in your Turtle-doves, season them with sweet Herbs, Bay-leaves, Parsley, and Onions cut in Slices; cover them Top and Bottom alike, and stew them, with Fire under and over; take about Half a Dozen of green Bay-leaves, and blanch them in hot boiling Water; then take some Essence of Ham, and put it into a Stew-pan with your Bay-leaves: Your Doves being done, drain them, dish them up with your Cullis, the Bay-leaves, and the Juice of Lemons over them, and serve them up hot for a first Course.

At another Time, you may roast them wrapped up in Bacon with the same Sauce.

C H A P. VII.

Of Woodcocks, Snipes, Geese, and Larks.

Woodcocks with Wine, a first Course.

TAKE Woodcocks, and cut them in four, but keep the Inside to thicken the Sauce; then put your Woodcocks into a Stew-pan with some Truffles cut in Slices, some Veal Sweet-breads, and Mushrooms; fry all together, and moisten them with good Beef Gravy; season them with Salt, Pepper, and green Onions, and put in two Glasses of Wine; make them boil well, and, when they are done, mix the Inside with your Sauce, or make Use of your Woodcocks Cullis, or any other good Cullis; you may also put a Spoonful of Essence of Ham, and take off the Fat; put your Woodcocks in the Dish, and the Ragout over them, with the Juice of an Orange, and serve it up hot.

Salmi of Woodcocks with Wine.

ROAST some Woodcocks; when they are half roasted, cut them to Pieces, and put them into a Stew-pan, with as much Wine as is required for the Woodcocks you take; put in some Truffles, if you have any, and some minced Mushrooms, a few Anchovies and Capers, and
put

put them a doing ; thicken your Sauce with a Cullis, and put your Woodcocks over a Fire, without Boiling ; and, before you serve them up, skim off the Fat, squeeze the Juice of an Orange over them, and serve them up hot.

Snipes in Surtout.

YOU must have a minced Meat ready done, of which you must make a Border in the Dish your Surtout is to be served in. Your Snipes being roasted, make a Salmi, which put to cool, before you put it into the Dish ; after which, cover them with the Remainder of your Stuffing, which colour with Eggs, and strew over them Crums of Bread ; put them into the Oven, to get a good Colour, and serve it up hot.

Woodcocks with Olives.

TAKE some Woodcocks, pick them nicely, truss and cover them with Slices of Bacon ; put them upon a Skewer, fasten it to a Spit, and lay them to roast : Take some Olives, pick out the Stones, and blanch them ; being blanched, put them into a Stew-pan, with a Spoonful of good Oil ; pass them a Moment over the Fire, and wet them with Gravy and Cullis ; take Care to clear away the Fat, till all the Oil is consumed. Your Woodcocks being done, take them off, and dress them in the Dish ; observe that your Ragout of Olives is of a good Taste ; put it upon your Woodcocks, and serve them up hot for a first Course.

Other Woodcocks with Oysters.

TAKE some Woodcocks, pick them clean, draw them, take the Guts, and mince them with Parsley, green Onions, fine Herbs, fine Spice, Mushrooms, if you have any, Truffles, and scraped Bacon ; put in a Dozen of Oysters, pass them all a Moment upon the Fire, put them in the Bodies of your Woodcocks, and stop them well, that they may not get out ; wrap them up in Slices of Bacon, put them upon a Skewer, and tie it on a Spit to roast : Take some Oysters and blanch them, taking Care that they don't boil ; take out the Hards, and put them into a Stew-pan with a little Cullis, and Essence of Ham. Your Woodcocks being done, take them off and dress them in the Dish ; heat your Oysters, and put them upon your Woodcocks, and serve them up hot for a first Course.

You may serve your Woodcocks as your Snipes, and, at another Time, you may dress your Oysters with a white Sauce thus : Take a Stew-pan, and put in it a good Piece of Butter, a little Parsley blanched, and cut small, some Nutmeg, beat Pepper, Half a Lemon cut in Dice, and a minced Anchovy ; then put in your Oysters, and put them upon the Fire to thicken your Sauce ; let your Sauce be of a good Taste, and put it upon your Woodcocks or Snipes, or any other Fowls which you think proper.

How to make green Geese with green Pease.

TAKE a Couple of green Geese, and scald them ; being scalded and well picked, draw them ; don't cut off the Hole of the Backside ; then put them into fresh Water, and blanch and squeeze Half a Dozen Heads of Lettuce ; being blanched, put them in fresh Water, squeeze them well, and cut them in Pieces. Take a Stew-pan, and put in it a good Piece of Butter, some green Onions, and minced Parsley,
some

some Mushrooms also minced, if you have any; put your Stew-pan over the Fire, and give it some Tosses; then put in your Lettuces, and season them with Salt, Pepper, sweet Herbs, and fine Spices; give them some Tosses upon the Fire: Take your Geese out of the Water, and put your Lettuce in the Bodies of them; then take a Stew-pan, and put in it some Slices of Bacon, Slices of Onions, and of Veal; put in your green Geese, and season them with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and Cloves; cover them Top and Bottom alike; wet them with a Spoonful of Broth or Water; then cover your Stew-pan, and put them to stew gently, with Fire under and over: After which, take a Pound of Fillet of Veal, cut it in Slices, and put them into a Stew-pan with Slices of Ham, Onions, and some Pieces of Carrots; put them to sweat upon the Stove; when brown, wet them with Broth. Take a Stew-pan, put in a Piece of Butter, some Parsley, and a Quart of Pease; put them over the Fire, and take Care to stir them now and then; being done, pound them, and put them into the Stew-pan where your Veal is; observe that your Cullis is of a good Taste, and thick enough; then pass it through a Strainer, and put it again into a Stew-pan; take a Pint of small Pease, and put them to boil: Being done, put them into your strained Pease; your green Geese being done, take them out to drain, dish them up, and put your Pease over them, and serve them up hot for a first Course.

At another Time, you may dress your green Geese, the same Way, only putting a Ragout of green Pease over them.

How to make green Geese with Chesnuts and Sausages.

TAKE a Goose, cut off the Wings, singe it, pick it clean, and draw it; then take some Chesnuts and pare them, and put them to do in the hot Cinders; pare them again; being done, take the Liver of your Goose, take away the Gall, and mince it with a Piece of Bacon seasoned with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, and Truffles, if you have any, and a good Lump of Butter; then put this Stuffing into the Stew-pan with your Chesnuts, mix all well together, and put it into the Body of your Goose, with some small Sausages; put your Goose to the Spit, and roast it; then take more Chesnuts, pare them, and put them to do in the hot Cinders, or under the Cover of a Baking-pan; being done, pare them again, and do them in a Stew-pan; then take off the Broth, and put in some good Cullis: Your Goose being done, take it out, dish it up with your Ragout of Chesnuts over it, and serve it up hot for a first Course.

First Course of a Goose, the Gascoigne Way.

TAKE a Goose, take off the Wings, singe it, pick it clean, and draw it; take the Liver, take off the Gall, mince it with a Piece of Bacon, and season it with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms and Truffles, if you have any, a good Lump of Butter, and a Clove of Garlic for those that like it; stir it well with your Knife, put it in the Body of your Goose, and truss your Rump into the Back-side, for fear your Stuffing should come out; then put it to roast, and baste it; being done, strew it with Crums of Bread; then pick some Shalots,

Shalots, mince them, and put them into a Stew-pan with a little Gravy, some Salt, beaten Pepper, and a Couple of Rocamboles, a little Cullis if you have any, and the Juice of an Orange; heat all these a Moment, and put it in the Dish wherein you will serve your Goose: Take your Goose off, put it in the Dish, and serve it up hot for a first Course.

A Course of Legs of Geese.

THESE Sort of Legs of Geese commonly come from *Gascoigne*, this is the Way to dress and to serve them: Take your Legs of Geese out of the Barrel, put them into a Stew-pan to melt the Fat, and then put them upon the Gridiron; being broil'd, serve them with a Remoulade; you will find the Manner of making a Remoulade, in the Chapter of *Cullis*.

Another Way.

YOUR Legs of Geese being done in a Braise, take them out to drain, strew them with Crums of Bread, broil them, and serve them up with a hot Remoulade, or Gravy and Shalot.

Another Way.

TAKE your Geese Legs, and dress them in a Stew-pan with melted Bacon; take them out, and steep them hot; put into the Stew-pan some Onions cut into Dice, and let them have a good Colour; drain off the Fat, and salt and pepper them; dish up your Legs with your Onions over them; then put into the Pan a little Gravy and Vinegar, which you must heat a Moment, and pour over your Onions, and serve it up hot.

Larks in Ragout.

HAVING drawn your Larks, fry them in Bacon, with an Onion stuck with Cloves; with Truffles, Mushrooms, and fat Livers; and stew them with a Dust of Flour; if you have no Cullis, wet them with good Beef Gravy, or Veal; let it boil to a strong Sauce, and mix with it an Egg, a little Cream, and a little minced Parsley, which put into the Stew-pan, giving it some Tosses to thicken it more; take off the Fat now and then; serve it up hot with the Juice of a Lemon.

Larks in Paper-Cases.

TAKE some Larks, pick them well, and put them into a Stew-pan with Butter, some Veal Sweet-breads, Mushrooms, green Onions and Parsley minced, seasoned with sweet Herbs, fine Spice, Salt, and Pepper; toss them up, and make a round Paper-Cafe, according to the Bigness of your Dish; if you have a little Staffing, put it in the Bottom of your Cafe, place in it your Larks, cover them with Slices of Bacon, and put it into the Oven, or under the Cover of a Baking-pan; being done, take out your Cafe, and take off the Fat; then dish it up, and moisten it with Gravy and Cullis; put in the Juice of a Lemon, and serve it up hot.

Larks with Sage.

TAKE some Larks, pick them very clean, draw them, and take a little Piece of Bacon, a little Piece of Ham boiled, the White of a Fowl, and Sage; mince these all together, and put them into the Bodies of your Larks; take as many Slices of Bacon as you have Larks,

and put a little of the same Stuffing over your Bacon with your Larks over them: Being wrapp'd up in the said Slices, place them in a Baking-pan, and put them in the Oven, or under a Cover; being done, dish them up with Gravy.

At another Time, you need not draw them.

Larks sticking to the Dish, coloured with Parmesan Cheese.

TAKE some Larks well picked, singed, and trussed; put them into a Stew-pan, with some Bits of Veal Sweet-bread, half a Glass of Champaign, a little Gravy and Cullis; make them simmer a little while; then take the Dish you will serve them in, and put in the Bottom of it some scrap'd Parmesan Cheese; place your Larks in it, and some Bits of Veal Sweet-bread, with their Sauce over them; strew them with Parmesan Cheese, and let them get a Colour in the Oven; when done, take them out, put the Juice of an Orange over them, and serve them up. You may dress Pigeons, Chickens, Partridges, Thrushes, Snipes, and Quails in the same Manner.

C H A P. VIII.

Of first Courses with Partridges.

Young Partridges, the St. Cloud Way, when they are in Season.

GET some young Partridges, pick them very clean, draw them, and keep their Livers, throwing their Gall away; after which, mix together some scrap'd Bacon, a Bit of Butter, some sweet Herbs, some Spice, Salt and Pepper, and put the Whole into the Inside of your Partridges, with a Bit of Cinnamon in each; then spit them tied to a Skewer, and wrapped up with Slices of Bacon, and some Sheets of Paper. This being done, take a little Stew-pan, and put in it a Piece of Veal about the Bigness of your Fist, cut in small Bits, with some Slices of Ham: Put the Whole over the Fire, and let it stick a little to the Pan; then moisten it with some Broth and Gravy, a little Spoonful of your Cullis, a Glass of Champaign, some Slices of Lemon, a Sprig of sweet Basil, some Thyme, a Clove of Garlic, and some Cloves; let your Cullis be thoroughly done, and take its Fat quite off: When it is as it should be, take the Livers of your Partridges, pound them in a Mortar, in which put a Drop of Broth, to get all your Livers out, and put them in your Cullis, and strain it through a Sieve, taking out first with a Ladle the Meat of your Cullis; let this little Sauce be relishing. Your Partridges being done, take them off, and take your Bacon and Paper away; after which lay them in their Dish, having first taken out the Cinnamon put in them; then put your Cullis on the Top of them, and serve them hot for a first Course.

Young

Young Partridges cut into Bits, and dressed with good Butter.

TAKE some young Partridges, pick and draw them, put some Butter in the Inside of them, and let them be roasted, having first wrapped them up in Slices of Bacon, and some Sheets of Paper; when they are roasted, let them stew in a Stew-pan, with half a Quartern of Butter, a little Essence of Ham, a little pounded Pepper, a little Nutmeg, and the Juice of a Lemon: Your Partridges being done enough, take them out, and cut their Wings off, leaving no Bones in them; then put them in your Sauce, and, if you please, after the same Manner, put therein their Legs and Breasts, according to your Master's Liking; some are for the Wings only; but, either Way, let your Dish be relishing, and serve it hot for a first Course.

Young Partridges with a Spanish Sauce.

TAKE some young Partridges, pick and draw them very clean, taking Care not to cut the Holes of their Back-side; get some scraped Bacon, Parsley, Chibbol, Salt, Pepper, sweet Herbs, all Spice, and Mushrooms; having minced the Whole together, put it in the Inside of your Partridges, stopping their Hole with their Rump, and set them to roast tied with a Skewer on the Spit, and wrapped up with Slices of Bacon, and some Sheets of Paper: Then get a Stew-pan, put in it some good Oil, an Onion cut in Slices, some Parsley, and a small Carrot cut into little Bits; which being a little stewed, moisten them with some good Gravy, some good Essence of Ham, and half a Lemon cut into Slices, after its Skin is taken off; some Mushrooms, three or four Cloves of Garlic, a little sweet Basil, and a good Glass of Champagne; then take off the Fat of your Cullis, which being done, take the Livers of your Partridges, having first taken away their Gall, and pound them in a Mortar; being well pounded, put a little Gravy, to take out the Livers the better; then take the Onions out of your Cullis, and put your pounded Livers therein; after which strain it through a Sieve; your young Partridges being roasted, take them off the Spit; and, the Slices of Bacon with the Paper being taken away, lay them into their Dish, with the *Spanish* Sauce over them, and serve them hot for a first Course.

Young Partridges with Olives.

TAKE the Number of Partridges you think proper, according to the Bigness of your Dish; pick them well, and draw them clean, but do not cut their Hole in the Back-side; take away their Gall, and mince them with some Parsley, Chibbol, Mushrooms, sweet Herbs, all Spice, Salt, Pepper, and scraped Bacon, with a Bit of Butter; put the Whole in the Inside of your Partridges, putting the Rump in the Hole of their Back-side; do not take off their Feet, and let them take a Fry in the Stew-pan, with a Bit of Butter, some Sprigs of Parsley and Chibbol, with some Salt; after which spit them wrapped up in Slices of Bacon, and some Sheets of Paper; then get some Olives, and, having taken their Stones away, blanch them in boiling Water; put them in a

Stew-pan with a Cullis, some Essence of Ham, and some Gravy; let them boil, and take off the Fat; let the Whole be pretty relishing. Your young Partridges being done, take them off, and, the Slices of Bacon with the Paper being taken off, lay them in their Dish with your Olives over them, and serve it hot for a first Course.

Roasted young Partridges with Oysters.

TAKE some young Partridges, pick and draw them, but do not cut the Back-side Hole of them; mince their Livers, and having got some Oysters, blanch them, and take out the Hard; after which, put them in a Stew-pan with a Bit of Butter, the minced Livers, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, and all Spice; then give it two or three Tosses, and stuff your young Partridges with it; after which, put each Rump into its Hole, and let your Partridges fry a little, as the others before, and put them on the Spit, wrapped up in Slices of Bacon and Paper; then get some more Oysters blanched, as the others, put them in a Stew-pan with half a Spoonful of good Essence of Ham, and a little of your Cullis; which having boiled as much as is necessary, to shorten it at Pleasure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Dish with your Ragout of Oysters over them, and serve them up hot for a first Course.

Roasted young Partridges with Oysters, after the Dutch Fashion.

TAKE young Partridges, and prepare them, as those mentioned before, the only Difference being in their Ragout of Oysters, because the other are yellowish, and these are not only whitish, but are also dressed differently: Take some Oysters, get them blanched, and take off their Beards and the Hard; then put in a Stew-pan a Bit of good Butter, half a Spoonful of fine Flour, the Juice of a Lemon, some Salt, Pepper, Nutmeg, and a little Water; thicken your Sauce, and, when you find it pretty relishing, put your Oysters in it. Your young Partridges being done, take them off, and, their Bacon and Paper being taken away, lay them in their Dish, and your Ragout of Oysters on the Top of them; then serve them hot for a first Course.

ANOTHER Time, you may, instead of this Ragout, make Use of some minced Parsley, with a little of the Liquor of your Oysters, and an Anchovy minced.

Young Partridges with Oysters, after the Italian Fashion, with a white Sauce.

TAKE some young Partridges, and prepare them, as before; mince their Livers, Half a Dozen of Oysters for each Partridge is enough; which, being blanched, must be put in a Stew-pan with the minced Meat and a Bit of Butter, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, and all Spice; let the Whole be kept a Minute on the Fire, and put it in your young Partridges; after which, you must let them fry a little in the Stew-pan with some Oil, Chibbol, Parsley,
sweet

sweet Basil, and Lemon-juice ; then put them on the Spit, wrapped up as the others before mentioned. Take some Oysters, and whiten them in their own Liquor ; pick them, and get a Stew-pan, in which put four raw Yolks of Eggs, half a Lemon cut like small Dice, a little pounded Pepper, a little Nutmeg, and little Parsley minced, a Rocambole, and a minced Anchovy, with a little Oil, a small Glass of Champaign, or other white Wine, a Bit of Butter, and a little Essence of Ham : Then put your Sauce on the Fire, and thicken the same, taking Care that it does not turn to Oil ; put your Oysters in it, and see that your Sauce be as relishing as is requisite. Your young Partridges being done, take them off ; and, having taken away their Bacon and Paper, lay them in their Dish, and put over them your Ragout of Oysters ; after which, serve them hot for a first Course.

Young Partridges with Oysters, the Italian Way.

TAKE some young Partridges, and order them, as the others before, the only Difference being in the Sauce ; here is the Manner of making it : Put in a Stew-pan a Spoonful of Gravy, Half a Spoonful of Cullis, as much Essence of Ham, two Glasses of Champaign, some Chibbol, Onions cut in Slices, Lemon, Celery, a Clove of Garlic, Half a Spoonful of Oil, and a little of Coriander-seed. Put your Stew-pan on the Fire, and let it boil, till your Cullis is done to your Satisfaction, and take all its Fat away ; let it be relishing : Then strain it through a silk Sieve, and put your Oysters in it : Your young Partridges being done, take them off, and take away their Bacon and Paper ; after which, lay them handsomely in their Dish, with your Ragout of Oysters over them, and serve them hot for a first Course.

Young Partridges with Mangoes.

TAKE some young Partridges, which you must pick and draw very clean ; take their Livers, and, having taken away their Galls, mince with them some Parsley, Chibbol, scraped Bacon, a Bit of Butter, some Salt, Pepper, sweet Herbs, and all Spice, and put the Whole in the Inside of your young Partridges ; then fry them a little in a Stew-pan with some Butter, Parsley, and Chibbol ; which being done, spit them, wrapped up, as often said before : Take some Mangoes, cut them in long and thin Slices, and whiten them in boiling Water : This being done, put them in a Stew-pan with a little Cullis, a little Essence of Ham, and a little Gravy, and, after a Moment's Boiling, take their Fat away : Then, your young Partridges being done, take them off the Spit, take off also their Bacon and Paper, and lay them in their Dish, with your Ragout of Mangoes on the Top of them, which serve hot for a Course.

Young Partridges with green Truffles.

TAKE some young Partridges, and, having singed them before the Fire, let them be picked and drawn very clean ; mince their Livers with some scraped Bacon, Parsley, Chibbol, some Truffles, Salt, Pepper, sweet Herbs, all Spice, and a Bit of Butter : The Whole being minced together, put it in the Inside of your young Partridges ; having stopped both Ends, give them a little Fry, as the others before

mentioned; then spit them, wrapped up as before directed. After this, take some Truffles, and, having peeled them, put them in a Stew-pan with a little Broth, and let them stew slowly. When they are done, thicken them with some of your usual Cullis, or some Essence of Ham, and put therein the Juice of a Lemon: Your young Partridges being done, take them, as often said, and lay them in their Dish, with your Ragout of Truffles on the Top of them, which serve hot for a Course.

Young Partridges with Truffles, after the Italian Fashion.

TAKE some young Partridges, and order them, as before; all the Difference is, that the others are roasted, and these are to be stewed: Take a Stew-pan, and place therein some Slices of Veal, Ham, and Onions, and put your young Partridges therein: Then get the Quantity of Truffles you think proper, and, having peeled and washed them, put them in a Stew-pan with the rest; the Whole to be seasoned with Salt, Pepper, sweet Herbs, two or three Cloves of Garlic, a Lemon cut in Slices, a Spoonful of Oil, and a Glass of Champaign: After which, cover them with some Slices of Bacon and Veal, and then let your young Partridges stew, with Fire under and over; but you must take Care they be not too much done; to be well, they must be firm. When your young Partridges are enough, take them out, and keep them hot; put into the Stew-pan they were stewed in half a Spoonful of Gravy, and take off all the Fat; then strain it through a silk Sieve, and put the Truffles in the Sauce again. Being ready to serve up, dish up your Partridges with your Truffles round them, and your Sauce over it, and serve them hot for a first Course: These young Partridges, so dressed, are very nice.

Young Partridges, after the Muscovite Fashion.

TAKE some young Partridges, which being singed, picked, and drawn, you must cut them after the Manner of a Fricassee of Chickens; do not put them in Water, but in a Stew-pan, with a little melted Bacon, and put them on a brisk Fire; where, after having taken two or three Turns of the Pan, wet them with a good Glass of Brandy, and let them keep on the Fire, till it goes out of itself; at which Time, put in your Pan some Mushrooms and Truffles, with some good Gravy and Cullis, and then put them on a moderate Fire; mind to take all the Fat away, and, being ready to serve, put therein a Bit of fresh Butter, with the Juice of a Lemon, and, being in their Dish, serve them up hot for a first Course.

Partridges in a Baking-pan.

TAKE some Partridges, which, after their being picked, drawn, and trussed for Boiling, singe on burning Coals, and lard them with fat Bacon: Take some Bacon, and cut it in Slices the Bigness of Half of your little Finger; season them with Salt, Pepper, sweet Herbs, and all Spice; then, with a wooden Larder, lard your Partridges: Being larded, tie them with Packthread, and put them to stew in a Baking-pan, after the following Manner: Take a Baking-pan, or a Kettle, and put therein some Slices of Bacon and Beef; you must likewise put your Partridges in it, seasoning them with Salt, Pepper, sweet Basil, Thyme, Bay-leaves and Onions, and, having covered them with

with other Slices of Bacon and Beef, moistening them with a Spoonful of Broth, let them stew gently, with Fire under and over: When they are done, you may serve them up with a Sauce of minced Meat, or with a Ragout of Sweet breads, or with some *Spanish* Cardoons, and serve this Dish hot for a first Course.

Partridges with Cabbage.

TAKE some Partridges, and prepare them as the preceding ones; then get some Cabbages and blanch them; after which, tie them with Packthread in little Parcels, and put them to stew with your Partridges in a Baking-pan, with the same Ingredients as the others before mentioned. When they are done, take them out with your Cabbage, and drain them a little; then lay them in their Dish, placing a Parcel of Cabbage between each Partridge, and a good Cullis on the Top, which serve up hot for a first Course.

Partridges with Beef.

TAKE some Partridges, and, having picked and trussed them for Boiling, get some very thin Slices of Beef, but large enough to cover your Partridges round; lard them with fat Bacon and Ham, and put them to stew in a Baking-pan, with the usual Ingredients before mentioned: Then take them out and drain them, lay them in their Dish, and, putting over them an Essence of Ham, serve them up hot for a first Course.

Young Partridges, the Queen's Way.

TAKE some young Partridges, and let them be singed, picked, and drawn; then take off the Flesh of their Breasts, without tearing the Skins thereof, and take the Whites of some Chickens, which take and mince together with the Breasts of young Partridges, a Bit of Bacon, a Bit of Calf's Udder, some Parsley, Chibbol, sweet Herbs, all Spice, Salt, Pepper, and the Yolk of an Egg, to fill up the Breasts of your young Partridges; and, if you have any of the Stuffing left, put it in the Inside of some of your young Partridges: Then spit them, wrapping them up with Slices of Bacon and Paper. When your young Partridges are well done, take them off the Spit, as also their Bacon and Paper, and lay them in their Dish, putting over them a Cullis made the *Queen's Way*, the best of which is thus made: Take a Stew-pan, and put in it three Quarters of a Pound of a Fillet of Veal cut into Dice, a Slice of Ham, an Onion and a Parsnip cut in Bits: Then put your Stew-pan over a Stove, and moisten it immediately with some Broth; you must get the Whites of some Fowls or Chickens, pound them well in a Mortar, and, when your Meat is done, take it out of the Stew-pan, and put therein a Crum of Wheat Bread to soak; take Care that your Broth does not colour: Then put in it your pounded Whites of Fowls strained through a Sieve. This Cullis serves for all Sorts of Meat and Fowls: Let your Cullis be relishing and white, and serve your young Partridges up hot for a first Course.

Young Partridges with Achia.

TAKE some young Partridges, order them, as before, and spit them with Bacon and Paper, as often said already; then take some Achia, and, having cut it in Slices, blanch it in boiling Water:

This being done, put it in a Stew-pan, with a little Essence of Ham, a little of your usual Cullis, and a little Gravy; let the Whole stew a little together. When your Partridges are done, take them off, as also their Bacon and Paper, and lay them in their Dish with your Ragout of Achia, having first taken Care to make it relishing, and serve them up hot for a first Course.

Young Partridges with sweet Herbs.

GET such young Partridges as have a little Flavour; having picked and drawn them, take away the Gall, which mince with some scraped Bacon, Parsley, Chibbol, Salt, Pepper, sweet Herbs, all Spice, a Bit of Butter, and some Mushrooms. The Whole being well mixed together, put it in the Inside of your young Partridges; having stopp'd both Ends, let them take a Fry in the Stew-pan; then spit them, wrap them up in Slices of Bacon and Paper, and, when they are done, take them off, as also the Bacon and Paper: Then lay them in their Dish, putting over them an Essence of Ham, and serve them up hot for a first Course.

Young Partridges with Craw-fish.

TAKE some young Partridges, and, having picked and drawn them, let your Back-side remain whole; then take off the Gall from their Livers, and mince them with some scraped Bacon, a Bit of Butter, some Parsley, Chibbol, Mushrooms, all Spice, Salt, and Pepper: The Whole being minced together, put it in the Inside of your Partridges, and let each Rump stop its Hole: Then let them take a Fry in a Pan, with a Bit of Butter, and some Sprigs of Parsley and Chibbol. After which, spit them, wrapped up as the others before; then take a Dozen of Craw-fish of a middling Size, and get them dressed: When they are done, having taken away the small Claws, and picked their Tails, put them in a Stew pan with a little Essence and Gravy; and so let them soak a While to get a good Relish. Your young Partridges being done, take them off, take off the Bacon and Paper, and lay them in their Dish with the Craw-fish round them, and the Essence over them; after which, serve them up hot for a first Course.

At another Time, make Use of a Cullis of Craw fish; here follows the Manner to make it: Take some small Craw-fish, wash them well, and let them be dressed with some Parsley, Chibbol, Salt, Pepper, and a little Water; put them on the Fire, and, as soon as the Water boils over, they are enough; then pick them, let their Scales be pounded, and put in a Pan a Slice of Fillet of Veal cut in Bits, with some Slices of Ham, some Onions and Carrots cut in Bits: Put your Stew pan on the Fire, and, as soon as your Cullis sticks a little to the Pan, moisten it with Broth, and put in it Crums of white Bread, with one or two Slices of Lemon; taste your Cullis, and let it be relishing; then put in your pounded Craw-fish Scales, and strain them through a Sieve: You may make Use of this Cullis for all Sorts of Meat as well as for Partridges. When your middling Craw-fish have taken a Relish, put them in your Cullis, and serve them up hot.

At another Time, put the Tails of your Craw-fish in a Stew pan with Gravy, Cullis, and Salt, to make them relishing; then put them
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in your Cullis of Craw-fish, and afterwards put both the Cullis and the Tails of Craw-fish over your young Partridges, and serve them up hot.

Young Partridges dressed like larded Collops.

TAKE some young Partridges, and, having pickled, drawn, and trussed them for Boiling, break and flatten their Bones, singe them, and lard them with some middling Bacon; being larded, put them in a Stew-pan to stew, with some Slices of Veal and Ham, some Onions and Cloves. Your young Partridges being done, take them out, and strain their Broth through a Sieve, taking off the Fat; after which, put it on the Fire again, and let it boil to a Jelly, taking Care it does not too much colour; then put your young Partridges in the Jelly with the Bacon, and put your Jelly on hot Cinders, that it may the more easily turn to a Jelly; being ready to serve, put your Essence into your Dish, and your young Partridges on the Top of it; and, if they are not glazed enough, let them be put for a Moment over the Stove, and let them boil with a brisk Fire, till they are done; you may take out your Jelly, and put it under your young Partridges; which being taken out, put therein half a Spoonful of Flour, stirring it with a Spoon, and moistening it with a little Broth, a little Essence, and a little Lemon-juice; take the Fat, and put it in your Dish, with your young Partridges on the Top, which you may serve up hot for a Course.

Young Partridges in the Shape of Granadoes.

TAKE some young Partridges, and, being pickled, slit them on the Back, take out all the Bones, and also Part of their Flesh, which cut in little Bits, like Dice, as also some Sweet-breads, green Truffles, Mushrooms, and Ham, the Whole seasoned with Salt, Pepper, sweet Herbs, all Spice, and some scraped Bacon; being put a little on the Fire, take Care to make it relishing, and put in it the Juice of a Lemon; with this fill the Inside of your Partridges, which must afterwards be sewed up, and made plump and round as a Bowl; then singe and lard them with middling Bacon, which being done, dress them as those before; and, when they are ready, dish them up likewise as the other, and serve them up hot for a first Course.

Young Partridges, after the Spanish Fashion.

TAKE some young Partridges, and, having singed, picked, and drawn them, mince some of their Liver with a Bit of Butter, some scraped Bacon, some Mushrooms, green Truffles, if you have any, Parsley, Chibbol, Salt, Pepper, sweet Herbs, and all Spice. The Whole being minced together, put it in the Inside of your Partridges, and stop both Ends of them; after which, give them a Fry in a Stew-pan; and, being done, spit them, and wrap them up with Slices of Bacon and Paper; then take a Stew-pan, and having put in it an Onion cut in Slices, and a Carrot cut in little Bits, with a little Oil, give them some few Tosses on the Fire; then moisten them with Gravy, Cullis, and a little Essence of Ham, putting therein half a Lemon cut in Slices, four Cloves of Garlic, a little sweet Basil,

Thyme,

Thyme, a Bay-leaf, a little Parsley, Chibbol, and a couple of Glasses of White-wine, and, if you have any of the Carcasses of Partridges, let them be pounded, and put them in this Sauce; but, if you have none, you may put, in their Stead, the pounded Livers before kept of your Partridges, having first taken away their Gall; when the Fat of your Cullis is taken away, be careful to make it relishing; and, after your pounded Livers are put in your Cullis, strain them through a Sieve. Your Partridges being done, take them off, as also take off their Bacon and Paper, and lay them in their Dish, with your *Spanish* Sauce over them, which serve up hot for a small Course.

Young Partridges, after the Polish Fashion.

TAKE some young Partridges, and, after you have singed, pickled, and drawn them, put them on the Spit, with a Bit of Butter in the Inside of each of them, wrapping them up in Slices of Bacon and Paper; when they are done, take them off, and, having got some Shalots ready picked and minced with a little Parsley and scraped Ginger, cut and raise the Legs of each of your Partridges, putting under the same a Crum of Ginger, a Crum of Shalots, a little Parsley, with Salt, and a little Bit of fresh Butter: The same is to be done with the Wings; after which, you must squeeze your Partridges between two Plates, and put some Zests of an Orange to them, with a little Broth, and some fine Crums of Bread over them; then keep them a little While between two Dishes on a Chafing-dish, putting over it the Juice of an Orange, and serve them up hot for a first Course.

Your Partridges after the Polish Fashion, called Bigoche, which in French is Gallimafree, and in English, a Hash.

YOUR Partridges being roasted, as those before-mentioned, cut them as you would Chickens, to make a Fricassée of them; then put them in a Stew-pan with a little Broth, a Crum of Chibbol hashed, a Crum of Shalots, a little Parsley, Salt, and Pepper, a Rocambole well minced, a small Handful of Crums of Bread, and some Zests, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Tosses, without Boiling; lay them in their Dish, and serve them up hot for a first Course.

A Hash of Partridges.

YOUR Partridges being roasted, cut the Wings and Legs off, and take all the Meat, which mince well; then take and pound their Carcasses, which, being well pounded, put it in a Stew-pan, with a little Essence of Ham; let them warm a little, and strain them through a Sieve: Then take your minced Partridges, and put them in a small Stew-pan; after which, put in some Cullis just strained, the Quantity you think fit: Being ready to serve, keep your Hash hot, but take Care it doth not boil; put in it squeezed Rocamboles, and the Juice of an Orange; after which, serve it up hot for a first Course.

At another Time, put therein the White of a Fowl, and your Hash will be so much the nicer.

A Biron

A Biron of young Partridges.

TAKE a young Partridge, get it well pounded, and, whilst you are pounding it, moisten it with a little Gravy, that it may be the more easily pounded; when pounded, put it in a Stew-pan with some Gravy, some Cullis, and some Essence of Ham; let the Whole heat a little: After which, you must strain it with all your Strength through a Sieve with a wooden Spoon: This Biron must be thick enough to be taken out with a Fork; when strained, put it in a Stew-pan, and keep it hot; being ready to serve, put the Juice of a Lemon in it, and serve it hot for a small Entry.

Young Partridges with Carps.

TAKE young Partridges, and, having singed, picked, and drawn them, take away the Gall, and mince your Liver with some Parsley, Pepper, Salt, scraped Bacon, Chibbol, Mushrooms, sweet Herbs, all Spice, and a Bit of Butter; the Whole being well minced together, put it in the Inside of your Partridges, and spit them, being wrapped up in Bacon and Paper; then take some Carps that have soft Roes, scrape the Scales off them, cut them in Bits, and take about a Pound of Veal cut in small Slices, which put in a Stew-pan, with some Slices of Ham, and over them your Carps in Bits: After which, put your Stew-pan over a slow Fire, and, when you see your Meat colouring and sticking to the Pan, moisten it with some good Broth, a little Cullis to thicken the Sauce, and season it with some sweet Herbs, a Clove of Garlic, and two good Glasses of White-wine; take off all its Fat, and strain it through a silk Sieve; then whiten in boiling Water the soft Roes of your Carps, and put them in your Cullis or Carp-sauce. Your Partridges being done, take their Bacon and Paper away, and lay them in their Dish, with their soft Roes round it, and your Sauce over them, which serve up hot for a first Course: Take Care that your Carps come out of a good Water, otherwise it will spoil your Cullis.

C H A P. IX.

Receipts how to make Granades of Veal, Cucumbers, Colliflowers, Craw-fish, Grenadins of Princesses, Love-apples.

A Granade of Veal.

TAKE some Nuts of Veal, take off the Skin, cut them in very thin Slices, the Length and Bigness of your Nuts, and beat them with the Flat of a Cleaver; make them in the Shape of a Point, and let them be larded from the Point half Way up, or better.

THEN take twelve small Squabs well scalded, picked, and trussed; blanch them, and see that they be well picked; then put them into a Stew-pan, with some Veal Sweet-breads blanched, Mushrooms, and Truf-

Truffles, and put them over the Stove with some good Gravy: Let them stew softly, and, when you find they are done, thicken them with some good Cullis, and put in some Artichoke-bottoms cut into Slices and Cocks-combs; observe it be well relished, and let it cool.

THEN take your Poupitoniere, and garnish the Bottom with Slices of Bacon very thin, from Top to Bottom; take and cut some Slices of Ham, as long as can be cut, and cross them about an Inch, and so continue, till the Bottom of your Poupitoniere is covered alternately with Ham and Veal; then take two or three Yolks of Eggs, put on the Ham, lifting up your Veal, and so continue them all. When done, take some Force-meat, and spread it at the Bottom of your Poupitoniere, and do it all over, if you think proper; take Care your Ragout be well tasted, and put it handsomely in the Granade. Then turn the Slices of Veal and Bacon over the Ragout as neatly as you can, put some Force-meat over it, close it, and do it over with the Yolks of Eggs; cover it with Slices of Bacon, and put Fire over and under it, taking Care it does not burn; when you think it done, turn it into the Dish you are to serve it in; take off the Slices of Bacon, and all the Fat, clean the Rim of your Dish, and lift it in the Form of a Granade; then put in some Cullis or Gravy, and serve it up hot.

It may be done without Ham, if thought proper.

A Granade of Cucumbers.

TAKE some of the finest Cucumbers you can get, peel and cut them in four, long-ways; take out the Inside, blanch them, giving them just a Turn in boiling Water, and take some Paper well buttered, and put it to the Bottom of a Poupitoniere, in the Form of Slices of Bacon; then place your Cucumbers with Slices of Ham, one Slice of Ham, one of Cucumbers crossed above half an Inch, and rub the Ham with the Yolk of an Egg, so continuing till you have formed the Granade. Then put in the Bottom some Force-meat, and the Ragout of Squabs, as mentioned in the Granade of Veal; return the Cucumbers and Ham as neatly as you can over the Squabs: put on some Force-meat, rub it with Egg, and cover it with Slices of Bacon; then put it a stewing with a slow Fire under and over, and take Care your Cucumbers be very white. Your Granade being done, take the Dish you are to serve it in, and turn it out softly; take off the Paper, and see there be no Grease; then put a Cullis or Essence over, and serve it up hot.

INSTEAD of a Ragout of Squabs, you may take two Chickens, two Fowls, four Pigeons, two Partridges, and put on a Spit and roast them; when roasted, take the Legs and Wings, put them in a Stew pan with Mushrooms and Truffles, if to be had, Artichoke-bottoms in Pieces, fat Livers and Cucumbers, and put to them some Cullis, and the Juice of a Lemon, and put them over the Fire a Moment; take Care it be well relished; and you may serve it hot for a first Course, as well as those which follow.

A Granade of Colliflowers.

TAKE some of the best Colliflowers, pick and blanch them; take a
clean

clean Strainer, and put in your Poupitoniere as neat as you can; take your Colliflowers and lay them with the Flower downwards, from the Top to the Bottom thin, and overlay it all round to the Top with Force-meat; fill it with all Sorts of Meat, as is marked above, and cover it with Force-meat and Colliflowers, as you did the Bottom, and a Slice of Bacon over, and make it in the Form of a Colliflower; then put it a doing, and, when done, take and turn it out slowly in the Dish, with an Essence, and take the Strainer and Grease off very clean: Serve it up hot for a first Course.

A Granade of Eels.

TAKE some of the finest and largest Eels you can get, skin and slit them quite through in two, and take out the Bones; cut them the Length of ten or eleven Inches long, and let them be half larded with finall Bacon, as much as will go round your Poupitoniere; then take your Eels, and put the Bacon Side downwards, and, when gone round, put in some Force-meat all round, from Top to Bottom, to support your Eels, which is very tender; then put in a Ragout of Squabs, Sweet breads, Mushrooms, Artichoke-bottoms, Truffles, and Cock-combs: Your Ragout being finished, and well relished and cold, put it in the Granade, and put the Eel over the Force-meat, and rub it over with the Yolk of an Egg, and a Slice of Bacon; put it in the Oven, and, when baked, take it out, and turn it in the Dish you are to serve it in, and take off the Slices of Bacon and Fat; if not coloured enough, give a Colour with the Paddle or Shovel, or in a hot Oven, to make it take Colour quick, put some Cullis to it, and serve it up hot.

You may make Granades of Fillets of Soals, as well as of Eels, also some small Grenadins.

A Granade of Craw-fish.

TAKE a Hundred of Craw-fish, boil them, and take off the small Claws; take a Poupitoniere, and garnish it with Slices of Bacon; make a Round of your Craw-fish, with their Backs to the Bacon, then a Round with their Belly, and so go on to the Top: You must know, that there is but a single Craw-fish all round, so that all the Middle of your Poupitoniere is empty; then take a good Poupitone Force-meat, and place it thin upon your Craw-fish all round the Inside of your Poupitoniere; then put in a Ragout of Squabs, or Fillets of other Fowls, and take Care your Ragout is good; cover it over with the rest of your Force-meat; close it up well, that nothing can run out, and put it in the Oven; when done, turn it out of your Poupitoniere, take the Slices and Fat clean away, and serve it hot for a first Course, with an Essence of Ham.

Grenadins are a small Sort of Granades.

TAKE a Piece of a Leg of Veal, the best Part, cut it in Slices very thin, and let them be larded with small Bacon; you must have six small Pigeons scalded, well blanched and picked; put them in a Stew-pan with some cut Sweet breads, Mushrooms, and Truffles; put to it a little Broth, Gravy, and Cullis, and season them with Salt, Pepper, Cloves, and a Faggot of sweet Herbs; when about half done, put in the Juice of a Lemon, take Care it be well seasoned, and let it cool; then take

take your larded Veal, and make them with a Point, and some Slices of Ham very thin ; put a Piece of Veal and a Slice of Ham, and, where they are to join, rub them with the Yolk of an Egg, that they may stick together ; you may do the same to all of them ; then put a Pigeon in each of them with a little of the Ragout, and cover them with a little Force-meat ; make them very smooth, and put a small Slice of Bacon a Top ; then put them in the Oven, and, when baked and of a good Colour, take them out, dish them up, put some Cullis of Ham under, and serve them up hot.

Other small Grenadins.

TAKE some Paper, do it well over with some melted Bacon, and garnish your Grenadins with the Paper ; take a Piece of Force-meat for Poupetons, and put in your Grenadins ; break a Couple of Eggs, and beat them ; dip your Finger in the Eggs, and spread it cleanly over your Grenadin as thin as you can and even ; observe that your Force-meat be not too flight, to keep the Ragout from breaking it, and do the same to them all ; then take some Sweet-breads blanched, and cut them in small Fillets the Length of a Pin, Mushrooms and Truffles ; put to them some Gravy and Cullis, and put them over the Stove ; when they are enough, put some Cocks-combs cut in Fillets, some Breast of a Fowl cut also in Fillets, and observe that your Ragout be of a moderate Thickness, and well relished ; fill your Grenadins with it, and cover them with Force-meat, and a Slice of Bacon each, and very smooth, and put them in the Oven ; when they are done, take them out, put them in the Dish, and take off the Paper neatly ; then put over them a little Cullis, and serve them up hot.

You may also do them in *Lent*, in making a good Force-meat of Fish, and make your Ragout of Fillets of Soals, or other Fish, with some soft Roe of Carps, Cullis of Craw-fish, and the Tails of the Craw-fish in the Ragout, or other *Lent* Cullis ; then put them in the Oven, and, when done, take them out, take off the Paper, and serve them hot.

Entries of Princesses.

TAKE the best Part of a Leg of Veal, cut it in Slices very thin, beat them with the Flat of a Cleaver pretty thin, and let them be larded very close with small Bacon ; then put some Slices of Bacon very thin in your Mould, and cut your larded Veal in long Slips, much wider at Top than Bottom, to fit well in your Princesses, and place them one over another ; when you have put them all round close, you may put in some small Pigeons, as you did in the small Grenadins, or else a Ragout of Fillets of all Sorts of Fowl, as is marked in the Article of the *Granades* ; cover your Princesses with some Force-meat and Slices of Bacon, and put them in the Oven ; when they are done, dish them in your Dish as neatly as you can, put some Cullis under them, and serve them hot. You may make as many as you think proper to the Bigness of your Dish.

Another Way to make Princesses.

TAKE some Paper, melt some Bacon, and do it over ; then put it in your Princess as neatly as you can ; take some Force-meat of Poupeton,

peton, which is stronger than the others, and put in your Princesses; break a couple of Eggs, dip in your Finger, and spread your Force-meat, as neatly and as even as you can, about your Princesses; but take Care your Force-meat has Body enough to keep in the Ragout you are to put in; do the same to them all; then take some Sweet-breads, blanch them, and cut them in Fillets as long as a Pin; put to them some Mushrooms and Truffles, with some Cullis and Gravy, and let them do over the Stove, till you think they are enough; then put some Cocks-combs cut in Fillets, and some Breast of Fowl cut also in Fillets; take Care your Ragout be well relished, and put it in your Princesses; then cover them with Force-meat and a Slice of Bacon on the Top, and bake them in the Oven; when done, take and turn them in your Dish, take off the Paper neatly, put some Cullis over, and serve them up hot.

You may also make them in *Lent*, only making a good Force-meat of Fish; you will find how to make them, in the Articles of *Force-meat*. You must make your Ragout of Fillets of Soals, or other Fish, with soft Roes of Carp, Cullis of Craw fish and their Tails, or a *Lent* Cullis, and do them as the others before.

How to make Love-Apples.

TAKE three Fowls, singe them, and see they be well picked; take off the Skin of two of the Fowls, put some Slices of Bacon over them, and put them to the Fire a roasting with the other; when roasted, take them off, and pick all the White off; take a Piece of Veal, a small Piece of Bacon, and a Calf's Udder, Mushrooms chopped very fine with small Onions, Parsley, sweet Herbs, Spices, Salt and Pepper; put all together in a Stew-pan over the Fire to blanch them; put them on a Table, chop them very fine, and put the remaining Part of the White of your Fowls to them; then chop all well together, and put in a little Crum of Bread steeped in Cream, three or four Yolks of Eggs, and garnish your Love-apples with Slices of Bacon very thin; then take the Skin of your Fowls, and put it on neatly; take a Piece of Ham and chop it very small, and put it in the Bottom of the Nib of your Love-apple to fill it; afterwards put in your Force-meat, and make a Hole in the Middle, to put in a little Blancket of Fillets of Fowl. You must make the Blanket as here follows: Take a Piece of Veal and Ham, cut them in Dice, with an Onion and Parsnip, put them in a Stew-pan, over a slow Fire, and put in some good Broth, before it be coloured; put it over the Fire with a Crum of white Bread the Bigness of an Egg; then take the White of a Fowl, cut the two Wings in Fillets, and pound the rest in a Mortar; when well pounded, and your Cullis is well seasoned, take out the Meat with the Roots of your Cullis, put in that which is pounded, and strain it through a Strainer; when strained, take the Fillets of Fowls, put to them some of the white Cullis, and, when cold, put it in your Love-apples, and, to finish, cover them with the Force-meat, and a Slice of Bacon; so put them a doing, only with some hot Ashes under and over: Take Care they be very white, and, when done, take them out one after another on a Plate; take off the Slices, and put them in their Dish; warm your
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white Cullis, put it over your Love-apples, and serve them up hot; there are seldom more served than two on a Dish.

At another Time, if you have any Fowls left cold, or Turkey, you have nothing to do but to make the Force-meat, as here mentioned, and your white Cullis the same; and, instead of skinning of your Fowls you may use a fine Caul of Veal, and always put some Ham chopped very fine in the Nib at the Bottom; you must also cut some thin Fillets of Ham very fine, and mix here and there, that they may look like Veins; you may form them as the other above, and put them a doing; you may also make them of the Skin of a Pig, if you would go to the Expence, but the Inside is all the same.

Another Way of making Love-apples.

TAKE three Fowls, take off the Wings handsomely, lard the White very neatly, and garnish your Love-apples with small Slices of Bacon; then take the White of your Fowl larded, and put the Point downwards in the Love-apple, and a Slice of Ham, one Fowl, and another Slice of Ham, and so continue, till done; the Ham the same Length with the White of your Fowls; when you have garnished all round your Poupitoniere, take some Force meat, as before, and put a Ragout of Fillets of Fowls and Mushrooms, as follows:

TAKE some Breast of Fowls, or of Chickens, Partridges, or Pigeons, Truffles, Mushrooms, and Cocks-combs; put all in a Stew-pan together, with some Cullis, Gravy, Essence of Ham, and the Juice of a Lemon; let it be well seasoned, and put it over the Stove to take a Taste; when cold, put it in your Love-apples, cover it with Force-meat and Slices of Bacon, and put them slowly a doing, lest the White of the Wings of the Fowls should burn; when done, take them out in a Plate, take off the Slices of Bacon, put them in the Dish with an Essence over, and serve them up hot: You may also put an *Italian* Sauce under.

You may make as many as you think will go in your Dish, according to the Bigness.

Another Way of making Love-apples in Lent.

TAKE some Soals, scale them, and take out the Guts; they must, for this Use, be small ones; cut off the Head, Fins, and Tail, and slit them in the Middle; then slit cross-ways without going through, that the Bones may appear one Way, and the other gaping, which is the Back; rub then your Love-apples with Butter, and garnish them with Paper well buttered; then put in your Soals, and lay some in with their small Point downwards, and cross them one over another. When your Love-apples begins to finish, put in a little Salt; make then a Ragout of soft Roes of Carp, in the Manner following:

TAKE and fry a couple of Soals, have two or three soft Roes of a Carp, blanch them, and put them in cold Water; then take a Stew-pan, put in a Piece of Butter, with some Mushrooms and Truffles, tosse them over the Stove, and singe them with a little Flour; put in them some *Lent* Gravy, or other, that depends on the Workman; season it with Pepper, Salt, Slices of Lemon, and a Clove of Rocambole: Then take the Fillets of your fried Soals, cut them again in Fillets, and take off the Skin; put them in your Ragout, with the soft Roes of Carp, some Artichoke-

tichoke-bottoms, and Asparagus, according to the Season. Your Ragout being well seasoned, finish by thickening it with a Cullis of Craw-fish, or *Lent Cullis*; fill your Love-apples, take the Crust of a Loaf about the Bigness of your Love-apple, rub it with Butter on both Sides, and put it upon your Love-apple, that the Crust may just go in a little; break an Egg, and bring the End of your Soals just over the Crust; do the same to them both; then put them a doing softly; when they are done, turn them on a Plate, take off the Paper, dish them up handsomely, put to them a Cullis of Craw-fish, or other Cullis, and serve them up hot.

C H A P. X.

Receipts how to dress Mutton different Ways.

A hind Saddle of Mutton.

TAKE the two hind Quarters of a Sheep, and cut off the two Knuckles, that it may set even on the Dish; take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take some lean Ham, Truffles, Mushrooms, green Onions, Parsley, Thyme, sweet Herbs, Pepper, Salt, and Spices well chopped together, and strew it over your Mutton, where the Skin is taken off; put the Skin over neatly, wrap it over with Paper well buttered, tie it, and put it to roast; being roasted, take off the Paper, strew over some Crums of Bread, and, when it is well coloured, take it off the Spit, dish it up, put under it an Essence of Ham, or a Shalot Sauce, and serve it up hot for a first Course.

A hind Saddle of Mutton, the St. Menhoul Way.

CUT your Mutton, as above mentioned, and lard it with large Lardoons of Bacon seasoned with Pepper, Salt, sweet Herbs, small Onions, and Parsley; then, garnishing the Bottom of an oval or large Gravy-pan that will hold it, put at the Bottom some Slices of Bacon, and of Beef, put in also some Onions, Parsley, small Onions, and sweet Herbs; put in your Mutton seasoned with Pepper, Salt and Spice, a Bottle of Wine, and strong Broth, and put over it, the same as under, Slices of Bacon, and of Beef, with a little Garlic and Bay-leaves, and put it a stewing, with Fire under and over; when done, take it out, put it in the Dish, pare it neatly, and put over it some Crums of Bread mixed with *Parmesan* Cheese; and put it in the Oven to take a good Colour, and serve it up hot with Essence under for a first Course.

A hind Saddle of Mutton in Surtout.

TAKE a Saddle of Mutton, as before, and roast it; take off the Meat from the Fillets and Legs, take away all the Nerves and Skins, and chop the Meat with some fat Bacon, Beef Sewet blanchéd, Crums of Bread steeped in Milk or Cream, half a dozen Yolks of Eggs, seasoned with Salt, Pepper, sweet Herbs, green Onions, and Spices, all well pounded in the Mortar, and lay over your Saddle some of your Force-

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meat;

meat; then you must have a good Ragout of Sweet-breads, or Pigeons, or Fillets of Fowls, or what you think proper, to put in the Middle, and put over the rest of your Force meat, done as neatly as you can; rub it over with an Egg and Crums of Bread, and put it in the Oven, when you think it is done, take it out, and put over it a Cullis as you think proper.

A Leg of Mutton flattened.

TAKE a Leg of Mutton well mortified, beat it flat, and put it in a Pot with Water, Salt, Pepper, sweet Herbs, Cloves, and Spices, Slices of Bacon, a Bottle of white Wine, and put it a boiling; when it is done, take it out to drain, dish it up, put over it an *Italian Sauce*, and serve it up hot for a first Course.

A Leg of Mutton in a Braise.

TAKE a Leg of Mutton, and lard it with large Slips of Bacon well seasoned; then tie it with Packthread, and take a Pot, and put to the Bottom Bards of Bacon, Slices of Beef well seasoned with Pepper, Salt, Spices, and sweet Herbs; put in your Mutton with the same Ingredients over it, and see it be covered very close; put to it some Broth, and a Pint of white Wine, and put it a doing with Fire under and over; when it is done, take it out and dry it well, and, that done, put it over a Ragout of Sweet-breads, or other, as the Workman shall think proper; put it in the Dish, and serve it up hot for a first Course.

A Leg of Mutton glazed and larded.

TAKE a Leg of Mutton, break the Bone, and, flattening it a little, take off the top Skin, and lard it with small Bacon; tie it with Packthread, that it may not break in the taking out; put it a doing in a Pot or Stew-pan, put to the Bottom some Bards of Bacon, the Skin and Parings of the Leg, with a Slice or two of Veal, some Onions, sweet Herbs, Cloves, Salt, and Pepper; wet it with Water or Broth, and put it a doing; and, when it is done, you will have another Glaze made as follows: Take some Slices of Veal and Ham, and Onions, that are well boiled and strained; take off all the Fat, and put it over the Fire to consume, till it comes to a Glaze; then put the larded Side of your Mutton in the Glaze; and, when it is taking the Glaze, dish it up and serve it up with a Ragout of Cucumbers in the Season, or any other, as the Workman shall think proper for a first Course.

A Leg of Mutton with Sausages.

TAKE a large Leg of Mutton, slit it in two, take out the Bone, but leave the Handle; then take some of the Meat out from the Inside, cut it into Dice with some pickled Cucumbers, Mushrooms, some Ham and Bacon cut in Dice, Salt, Pepper, sweet Herbs, Parsley, green Onions, a little Garlic, and Spices; put this Salpicon in a Cullis, and see it be of a good Taste; then lard your Mutton in the Inside with large Bacon well seasoned, and put in your Salpicon cold, roll it up in the Shape of a Sausage, tie it up neatly, and put it in a Braise; and, when it is done, take it out, drain all the Fat from it, dish it up, put over the Cullis, with the Juice of a Lemon, and serve it up hot for a first Course.

A Leg

A Leg of Mutton, the Citizens Way.

TAKE a Leg of Mutton, break the Bone and flat it, take off the Skin, lard it with fine Bacon, make a fine Stuffing of sweet Herbs, and stuff it; then put it on the Spit, with some Paper over your Bacon, and put it to the Fire; being done, take it off, put to it an Essence of Ham, and the Juice of an Orange, and serve it up hot for a first Course.

Shoulders of Mutton rolled.

TAKE a Shoulder of Mutton, take out the Bones, spread it as broad as you can; then take a Piece of Veal, take off the Skin; then take a Piece of Beef Sewet, some Bacon, Parsley, green Onions, and Mushrooms, mixed very well with Parsley, sweet Herbs, Spice, Salt, Pepper, two Yolks of Eggs, with Crums of Bread in Milk or Cream, and well chopped and pounded together; then spread your Mutton out as broad as you can, and lay some of the Force-meat, as neatly as you can, over your Mutton; then you must have some Ham and Bacon, cut in long square Slips, that you will lay along your Mutton on the Force-meat, one of Ham, and the other of Bacon, till it is done; but leave a small Separation between each, to put some Anchovies, Capers, Mushrooms, Parsley, chopped Onions, small hard Yolks of Eggs, and in each Separation one of these Things, till you think there be enough; and then put over the Remainder of your Force-meat, and so continue; then roll it up in a Napkin very tight, tie it well, and put it in a Braise; when it is done, take it out and drain it well, dish it up with an Essence of Ham over it, and serve it up hot for a first Course, or you may cut it in Slices cold for a second Course.

A Shoulder of Mutton, with a Ragout of Turneps.

TAKE a Shoulder of Mutton, take out the Blade-bone as neatly as you can, and put in the Place a Ragout of Sweet-breads, with Mushrooms, Truffles, and Cocks-combs well seasoned; when done, let it be cold before you put it in, and take Care to sew it up tight, that it may keep its natural Form; put it in a Stew-pan with some Bards of Bacon, Slices of Veal and Ham, Onions, Parsley, Thyme, sweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with Fire under and over; then you must have some Turneps cut in what Shape you think proper, and blanch them in boiling Water; then strain them off, and let them be well drained; then put them in a good Cullis, and let them be done enough; then take your Shoulder of Mutton out of the Braise, see it be well drained from all the Fat, dish it up, put over it your Ragout of Turneps, and serve it up hot for a first Course.

A Shoulder of Mutton in the Form of a Bee-hive.

TAKE a fore Quarter of Mutton, take out the Bones, as neatly as you can, from the Neck and Breast, and lard the Fillet, not parting them from the Shoulder, and put it on the Spit to roast; when it is done, put under it some stewed Endive, and serve it up hot with the larded Part uppermost for a first Course.

A Shoulder of Mutton in Epigram.

TAKE a Shoulder of Mutton, roast it, and take off the Skirr as neatly as you can, about the Thickness of a Crown, leaving the Shank-bone to it; take the Meat, and cut it in small thin Slices the Bigness of a Shilling; put it in a Cullis that is well seasoned, and take Care not to let it boil; then take the Skin of your Shoulder of Mutton, put some Crums of Bread with sweet Herbs over, and put it on the Grid-iron; when it is taking Colour, see that your Hash be well seasoned, dish it up, put on it the broiled Skin of your Shoulder, and serve it up hot.

Carbonades of Mutton glazed.

TAKE a Leg of Mutton, cut off as many Slices as you can of an Inch thick, flatten them with a Cleaver, and lard them with small Bacon as close as you can; then put them a doing, as if they were *Scotch Collops* of Veal; when they are done and glazed, put under a Ragout of Cucumbers, Lettuce, or Endive, and serve them up hot; you will find, how to make the *Scotch Collops* of Veal, hereafter mentioned.

Mutton Collops.

TAKE some Mutton that is well mortified, that is, stale, but sweet; take out the Skin and Sinews, and cut them small and thin, about the Bigness of a Crown-piece, such a Quantity as you think will be enough for your Dish; take a Stew-pan with some Butter, lay your Collops in one after another, take Care they be very thin, and put over them a little Salt, Pepper, Spices, Parsley, and green Onions chopped very fine, with some Truffles or Mushrooms; put your Stew-pan over a Fire that is very quick, stir them with a Spoon, and, when you think they be done, dress them in the Dish you are to serve them in; then put in the Pan a little Cullis and Gravy, with a Rocambole; when it is boiled up, and a little thick, put in the Juice of a Lemon, put it over your Collops, and serve them up hot.

A Neck of Mutton larded with Parsley.

TAKE a Neck of Mutton, pare it neatly, take off the Bones from the Fillet, lard it with Parsley, and put it on a Spit and roast it; being roasted, take and dish it up, and serve it with Shalot Sauce, or stewed Endive.

A Leg of Mutton larded in a Braise, with a Ragout of Chesnuts.

TAKE a Leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but season your Ham and Bacon well, tie it, and put it in a Braise; you will find in several Places, how to make the Braise; then take some Chesnuts, roast them, take off both Skins very clean, put them in some good Cullis of Veal and Ham, and put them over a slow Fire; when you find they begin to be very soft, see they be well relished, put them over your Mutton, and serve it hot for a first Course.

A Leg of Mutton in Epigram.

TAKE a Leg of Mutton, and skin it all round, about the Thick-
ness

ness of a Crown, as far towards the Knuckle as you can ; cut off the Bone from the Skin and Knuckle, but be sure not to cut the Skin from the Knuckle ; then take and cut some thin Slices of the Meat, and chop the rest with Bacon, Beef Sewet, Ham, sweet Herbs, Parsley, green Onions, Shalots, and Rocamboles, Crums of Bread in Cream, the Yolks of two or three Eggs, Pepper, Salt, and Spices, all well mixed together, and put a Layer of Force-meat, and a Layer of thin Slices, and so continue, till the Skin of your Leg hath taken its Form ; close it up, and put it in a Braise ; when it is done, take it out, take off the Packthread, and let it drain ; then put over it an Essence of Ham ; you may also lard it with small Bacon very close, and glaze it as *Scotch Collops* of Veal, with what you think proper under it.

A Neck of Mutton larded and glazed.

TAKE a Neck of Mutton, take out the Bones from the Fillet, and cut the Ribs short, flattening it with the Flat of a Cleaver ; then lard the Fillet as neatly as you can, and put it in a Stew-pan, with a Slice of Ham and Veal, Onions, Cloves, sweet Herbs, and some good Broth, and let it boil ; when you find it is enough, take it out, strain the Broth off in a Stew-pan, take off all the Fat, and put your Broth over the Fire, to consume to a Gloss ; then put in your Mutton, to take a Colour, and put it in your Dish with stewed Endive under, or what you think proper.

Sheep Rumps with Rice.

TAKE some Sheep Rumps well cleaned and blanched, and put them a stewing in a good Braise ; when they are enough, take them out, to cool ; then take some Rice well washed and picked, put it in a little Pot with some good fat Broth, with an Onion stuck with Cloves, a little Pepper and Salt, and see it be well seasoned, and very thick ; when it is done, put it to cool ; then take your Sheep Rumps, and put round them the Rice as neatly as you can ; do them round in Eggs, and Crums of Bread over them : When you have done them all, take a Frying-pan with some Hog's Lard, put it over a Stove, and, when your Fat is hot, put your Sheep Rumps in a Frying-pan, see they be of a good Colour, and dish them up with fried Parsley round.

Sheep Rumps with Parmesan Cheese.

TAKE and put your Sheep Rumps in a good Braise, as before, and, when done, put them to cool ; then take some Crums of Bread very fine, and as much *Parmesan* Cheese, mixed together ; then take your Rumps and dip them in Egg, and put the Crums of Bread and *Parmesan* Cheese over ; if you find that once Doing over is not enough, do them twice, fry them in good Hog's Lard of a good Colour, and serve them with fried Parsley.

Sheep Rumps with Parmesan Cheese, another Way.

TAKE your Rumps, being stewed in a Braise, and well drained, and put them handsomely in the Dish you serve them in ; put over them some good Cullis, and strew over them some Crums of Bread, with half *Parmesan* Cheese ; then wipe the Rim of your Dish as clean as you can, put them in the Oven, or under a Cover, to take Colour, and serve them up hot.

Sheep Rumps, the St. Menough Way.

TAKE your Sheep Rumps, put them in a good Braise, and, when they are done enough, take them out with some of the Fat that you turn them in, and put some Crums of Bread over; when they are all done, put them upon a clean Gridiron to broil; see they be of a good Colour, and put under them a Remoulade Sauce.

Sheep Rumps fried with Force-meat round.

TAKE your Sheep Rumps well stewed in a Braise, take them out, take off the Fat, put round them some good Force-meat, dip them in Eggs, do them over with Crums of Bread, fry them in good Hog's Lard, with fried Parsley round, and serve them up hot. They are also done without Force-meat, being done in a good Braise; dip them, when cold, in Eggs and Crums of Bread over, and fry them; then dish them up, and garnish them with fried Parsley.

C H A P. XI.

Of Braises and Force-Meat.

A Braise for all Sorts of Butchers Meat.

TAKE a Kettle, and line the Bottom with Slices of Bacon, Slices of Beef, and Slices of Onions; then put in it your Meat, and season it with Salt, Pepper, Onions, Carrots, sweet Basil, Thyme, and Bay-leaves; lay over it more Slices of Beef and Bacon; then cover it, and let it be done with Fire under and over. You may, in this Sort of Braise, dress Ribs of Beef, Mutton-saddles, and Loins of Mutton, Buttocks of Beef, or any other Sort of coarse Meat, which is put in a Braise.

A white Braise.

TAKE a Kettle, and line it with Slices of Bacon, Slices of Veal, and some Onions cut in Slices; you may put in some Turkeys or Pulletts, and all Sorts of white Meat; season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and Garlic, and then boil your Meat. This Braise may serve for all Sorts of rolled Meat.

Mince-Meat made with Fish.

TAKE some Carps, some Pikes, and other Fishes; skin them, take out the Bones, and mince all these together upon a Table; put in a Crum of Bread boiled in Milk, and eight or nine Yolks of Eggs; put in it a good Piece of Butter, and season it with Salt, Pepper, fine Herbs, and fine Spice, minced Mushrooms and Truffles, if you have any; put your Mince-meat into a Mortar with your Whites of Eggs beat to Snow; pound all together: After which, take out your Stuffing, and make Use of it for any Thing you think proper, for Grenades, Lent Grenadines, or for Loaves of Carps and Soles.

A Hash for all Sorts of small Loaves.

TAKE the Flesh of Pouts or Chickens ready dressed, and mince it;

it; put it into a Stew-pan with a Piece of Butter, a small Onion minced very fine, or green Onions, and give it some Tosses over the Fire; put in some minced Mushrooms, and some Truffles, if you have any; moisten it with a little Gravy and Cullis; let it be of a good Taste, and thick enough; then put in your Mince-meat, and the Juice of a Lemon; you may make Use of it for all Sorts of small Loaves, which you will find in several Articles. You may make Mince-meat of Partridges, or of Pheasants, the same Way; the Difference is, that you must beat the Bones of your Partridges and Pheasants, and strain them off with some of your Cullis, that serves to thicken your Mince-meat of Partridges, and you may make Use of it for all Sorts of small Loaves.

Force-meat for a Poupeton.

TAKE Part of a Leg of Veal, and some good Sewet blanched, with some Bacon also blanched, all well minced; put in some Truffles and some Mushrooms minced, some green Onions and Parsly, a Crum of Bread boiled in Cream, two whole Eggs, and two Yolks of Eggs, and make Use of this Mince-meat, to form your Poupeton. You may make Poupetons of Quails, Partridges, Pheasants, Ortolans, and of what else you please; the Difference is only in the Ragout you put in; the same Mince-meat always serves.

Force-meat with Cream.

TAKE a Piece of Veal, and cut it in Pieces, with a Piece of Bacon, and a Piece of Beef-sewet; put it all in a Stew-pan over the Fire, and let it have some Tosses; then season it with some Salt, Pepper, sweet Herbs, and fine Spice, with a little Garlic; after which, put them all upon a Table, and mince them together; put in a Bit of Crum of Bread, the Bigness of your Fist, boiled in Milk, and seven or eight Yolks of Eggs; beat up half of the Whites to Snow, put them all into a Mortar, and pound them well. Make Use of this Mince-meat for all Sorts of Pouts, Fowls in Caul with Cream, and other Things you have Occasion for, as for Grenades, Grenadines, and Love-apples.

Force-meat for all Sorts of Fowls.

ROAST a Chicken, or Pout, take the Meat of it, and mince it with a Piece of Sewet and a Piece of Bacon blanched, with the Udder of a Calf, and a little Piece of boiled Ham; mince them well together; being minced, season it slightly with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, and Truffles, if you have any, with some Crum of Bread boiled in Milk, and a Couple of Eggs; mince all together again, and make Use of it with all Sorts of Meat done in this Manner; the same may be done with Partridges and Pigeons, and make Use of it as you think fit. This Sort of Mince-meat may serve also for Boucons and for Rissoles; that of Partridges is always the best for your Rissoles; when you can have any, make Use of it, instead of any other.

C H A P. XII.

Of Entries of Pigeons.

An Entry of glazed Pigeons.

PICK your Pigeons dry, gut them, blanch them over a Charcoal Fire, and pick them clean; then take scraped Bacon, Parsley, green Onions, Basil, Pepper, Salt, fine Spice, Mushrooms, and Truffles; the Whole being well hashed, put it into the Body of your Pigeons, and spit them upon a Skewer wrapped up in Slices of Bacon, and Paper tied round; let them be very white: Then provide as many *Scotch* Collops as you have Pigeons, which are made of a Fillet of Veal; this must be all in Readiness. Take your Fillet of Veal, cut it in Slices, and beat them flat; next lard them with fine Bacon, cut them in Pieces the Bigness of a Sweet-bread of Veal, and stew them in a Stew-pan with a Bunch of sweet Herbs and three Cloves; the Bunch is made of Parsley and green Onions; Put in also a Bit of Veal, with a Slice of Ham; moisten them with half Broth and half Water: Your *Scotch* Collops being done, take them out, strain off the Broth, and put it over the Fire again, till it is boiled to a short Sauce, and turned to Caramel; then put in it again your *Scotch* Collops upon the Bacon, and set them upon hot Cinders, so that they may glaze as they should; when you are ready to serve up, take your Pigeons off the Spit, take off the Slices of Bacon, dish them up, and put between each Pigeon one of the *Scotch* Collops, with an Essence of Ham over them, and serve them up hot for Entry.

An Entry of young Pigeons in a Stew-pan.

TAKE the middling Sort of Pigeons, pick them dry and clean; but, to have them sooner done, blanch them over a Charcoal Fire; if you pick them hot, they will be very white; when they are picked very clean, take a Stew-pan, garnish the same with Slices of Bacon, of Veal and Ham; then place in your Pigeons, and season them with Pepper, Salt, and sweet Herbs; make another Layer with some small Slices of Ham, Veal, and Bacon, together with some Slices of Onions, and let them stew very softly; you must take Care they be not too much done; when they are enough, take them off, strain their Gravy through a Strainer, and skim off the Fat; then put them in a Stew-pan again, and let them boil slow, till they turn to Caramel; then put in your Pigeons with the Breast downward, to make them get a good Colour; when you are ready to serve, dish them up; then put a little Cullis in the Stew-pan, with a little Gravy and Broth, according to the Colour you would have your Caramel, and skim it well; put in it some Lemon-juice, and your Cullis under your Pigeons, and serve them up hot for Entry.

Another Entry of Pigeons in a Stew-pan.

TAKE large Pigeons, pick them dry, and blanch them upon hot Cinders, or over a Charcoal Fire; pick them clean, cut off the Buds
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of their Claws, split them in the Back, and place them in a Stew-pan, Belly downwards, with small Slices of Ham under them; then stuff the Belly of your Pigeons with Mushrooms, Truffles, Parsley, green Onions, Basil, fine Spice, Pepper, and Salt, and after that a Slice of Bacon: Cover your Stew-pan, and let it stew with Fire under and over; when they are half done, take off the Slices of Bacon and the Gravy out of the Stew-pan; put, in the Room of them, a little Cullis and Gravy; let it go on a stewing, skim off the Fat from the Gravy which you took out of it, put in again your Pigeons with a Lemon-juice, and serve them up hot for Entry.

An Entry of Pigeons sticking to the Dish.

TAKE young Pigeons picked dry, blanch them again over a Charcoal Fire, pick them very clean, and split them in the Back: Then take the Livers, which mince with scraped Bacon, Parsley, green Onions, Mushrooms, and green Truffles, seasoned with Pepper, Salt, fine Spice, and sweet Herbs, but all moderately: Then put in a silver Dish Slices of Bacon, of Veal, and of Ham; after that, place in it your Pigeons, put your Force-meat, mentioned before, into their Bellies, and lay over each Pigeon a small Slice of Ham and Veal: There is no Need to put much Seasoning, by reason of the Ham: Cover them with another Dish, half as small as the other, and take a white Napkin moistened, which put all round the Dish, to hinder it from taking Vent; then put it a stewing over a small Stove; it being done, dish it up with an Essence of Ham in another Dish, and serve it up hot for a small Entry.

Another Entry of Pigeons sticking to the Dish.

TAKE some Pigeons, as above, and pick and order them as clean as you can; put in a Stew-pan Slices of Bacon and of Veal, with some small Slices of Ham and Onions; then place in it your Pigeons: Make a small Seasoning with Parsley, scraped Bacon, Pepper, green Onions, Salt, sweet Herbs, some fat Liver, Mushrooms, and Truffles; the Whole being well minced together, put it in the Belly of your Pigeons, and let the Seasoning be as it should, but take Care not to make it too salt; then cover it with a Layer of Veal and Slices of Bacon; when they are done, make a little Cullis of Partridges, which put into your Dish the Depth of two Fingers Breadth; then put your Pigeons into it, and so put your Dish upon a Stove, to make them stick to the Bottom of the Dish; keep the Border of your Dish clean; then put in it a little Essence of Ham, or else an *Italian Sauce* (the Way of making which you will find in the Article of *Cullisses*) and serve up the Whole hot.

An Entry of Pigeons, the Italian Way.

TAKE the middling Sort of Pigeons, blanch them over a Charcoal Fire, and pick them very clean; let them be as white as possible; tie them so, that the Feet be not parted from the Body of the Pigeon; then take a Stew-pan, garnish the same with Slices of Veal, and a little Ham; put in it your Pigeons, and season them with Pepper, Salt, Cloves, Basil, Lemon-slices, Onions, a Crum of Garlic, a little Coriander-seed, a little good Oil, and a good Glass of Champagne or White.

white Wine; continue to cover them with a Layer of Slices of Veal and Ham, and let them stew with a slow Fire; but, before they are quite stewed, you must keep in Readiness an *Italian Ragout*, which is made as follows, *viz.*

TAKE small Mushrooms that are very white, with some other, which being cut small, put the Whole in a Stew-pan, with a little Oil, a little Garlic and Shalot; put this a Moment over the Fire; this done, moisten your small Ragout with Veal Gravy, some Cullis, a little Essence, a good Glas of Champaign, and a Lemon sliced; skim well off the Fat, let it be relishing, put it into another Stew-pan well tinned, take out your Pigeons, to drain, wipe them dry, put them into your Ragout, and serve them up hot for Entry.

An Entry of Pigeons, the Italian Way, in another Manner.

YOUR Pigeons being picked, as those before, and stewed dry, take some Cocks-combs, which must be blanched very white, and small Mushrooms, if you can get any: Put the Whole together in a Stew-pan with Cullis made, the *Italian Way*; the Way of making which you will find in the Article of *Cullis*.

Another Entry of Pigeons, the Italian Way, in another Manner.

SCALD well your Pigeons, and, when they are very clean, split them in the Back; take out the Intrails, and leave the Livers; put them in a Dish, and season them with Pepper, Salt, Basil in Branches, some Bay-leaves, whole green Onions, Parsley, Lemon-juice, Oil, and a Glas of Champaign; let them marinate, during an Hour, when they will be ready to be served up; a Quarter of an Hour before they are dished, put them in a Stew-pan with the Marinade over the Stove, and take Care to turn them, for this will be done in a Moment. Your Pigeons being done, take them out, and skim well their Marinade in which they have been done; put in it a little Veal Gravy and Cullis, and strain all together through a Silk Strainer: Place your Pigeons in the Dish they are to be in, put over them your Gravy, and serve it all up hot; this Sort of Entry is commonly served up in small Dishes, and serves for a small Entry.

An Entry of Pigeons in Surprise, in Lettuce.

TAKE Cabbage Lettuces, blanch them, and let them drain; being drained and well squeezed, take young scalded Pigeons, and truss them in, as if they were to be stewed, but let their Heads be on; blanch them in hot Water, pick them well and clean, and wrap them up in your Lettuces with Packthread tied round them; take a Stew-pan big enough to hold your Pigeons; garnish your Stew-pan with Slices of Veal and Bacon, and some small Slices of Ham; then put in it your Pigeons, and season them with Pepper, Salt, Cloves, and a Bunch of sweet Herbs; continue to put another Layer of Slices of Veal and Bacon; moisten them with Broth, and set them a stewing very slowly, with Fire under and over; when they are done, and you are ready to serve up, take them out, and let them drain; then dish them up with
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an Essence of Ham, (which you will find in the Article of *Essence* or *Cullis*; which any Person, having been but six Months instructed in Cookery, will easily learn to make in giving Attention;) and serve it up hot for Entry.

An Entry of young Squab Pigeons in Surprise, in large Onions.

TAKE young Pigeons, as before, blanch them well in hot Water, and pick them clean; instead of wrapping them up in Lettuces, you must take large Onions well blanched, and take out the Hearts of them, so that the Pigeons may have Room in them; there must be two of these Onions to one Pigeon, a large one for the Body, and a smaller one for the Neck: Your Pigeons must be well trussed; then garnish your Stew-pan with Slices of Bacon, as done before; then order in it your Onions, together with your Pigeons, and season them with Pepper, Salt, Cloves, and sweet Herbs; lay Slices of Bacon and Veal over them, moisten them with a Ladle of good Broth, and set them a stewing, with Fire under and over. Take Care they be not too much done; when they are done, take them off, and let them drain upon a clean Napkin, so that the Gravy may come out as it should, and wipe them dry with a linnen Cloth; being ready to serve up, order them in your Dish, and put in an Essence of Ham over them: Let your Essence be relishing, and serve them up hot for Entry.

An Entry of Pigeons in Surprise, in Cucumbers.

PEEL your Cucumbers, and take out the Seeds; then blanch them with one Boil, put them in cold Water, and drain them; in the mean Time, scald your young Pigeons, and truss them well with the Feet inside; let them be blanched in hot Water, and pick them very clean: Your Pigeons must not be too large, so that the Cucumbers may hold them, and their Heads must not be cut off, to shew that they are Pigeons: Let your Stew-pan be big enough to hold them; garnish your Stew-pan with Slices of Bacon, as before, together with some small Slices of Veal and Ham; then order in it your Cucumbers together with your Pigeons, and season them with Pepper, Salt, Cloves, fine Spice, and Onion; moisten them with good Broth, and put them a stewing; when they are done, and you are ready to serve up, take them out, and let them drain; then dish them up with an Essence of Ham over them, and a Lemon-juice. If you will serve them up with *Parmesan* Cheese, you need only put scraped *Parmesan* Cheese strewed over them, and make them take a Colour in your Dish.

An Entry of Pigeons in Surprise, in Turneps.

INSTEAD of Cucumbers, take Turneps, hollow them, pare them, and blanch them; then take a little fine Force-meat, which put into your Turneps: The Way of making such Force or Mince-meat you will find in the Article of *Force-meat*: Then put in your Pigeons, which are trussed and ordered, as before, and seasoned like the Cucumbers; when they are ready, take them off and let them drain; then dish them up with a little Cullis and Lemon-juice, and serve them up hot for Entry: See they be relishing, and of a good Colour.

An Entry of stewed Pigeons.

TAKE the middling Sort of Pigeons, scald, pick, gut, and truss them with the Feet inside the Body; put a small Skewer cross through the Thighs, that the Feet may keep sticking in the Body, and then blanch them in hot Water; being blanched, put them into cold Water, and pick them clean; then put them in a Stew-pan with a Lump of Butter, a Bunch of sweet Herbs, and some Mushrooms; put them over the Fire, and stir them now and then; after that, thicken them with a Dust of Flour, and moisten them with good Broth; whilst they are a doing, take Care to skim off the Fat; being done, see they be relishing: Then make a thick Sauce; for half a Dozen Pigeons, five Eggs will be enough; beat them up with good Cream, and put into your Sauce a little Butter and Nutmeg; your Fricassee being thickened, put in it a Lemon-juice, and serve them up hot for Entry: It is done as a white Fricassee of Chickens.

Another Entry of stewed Pigeons with Oil.

CHUSE your Pigeons as those before blanched and trussed, and put them in a Stew-pan, with a Bunch made of green Onions, Parsley, a small Branch of Basil, some Cloves, and a Clove of Garlic; the Whole being well tied up together, put all this with your Pigeons; then add to it some small Mushrooms, Truffles, and small Bits of Sweet-breads of Veal, and pass it, as before; put in it good Oil, instead of Butter, and a little Flour; then moisten it with Broth, and a Glas of Champaign, or other good white Wine, see it be well skimmed, and of a good Taste; thicken your Sauce with Yolks of Eggs and Cream, or put in it the Juice of a Lemon, a few Anchovies, a Crum of Shalot, a Rocambole, and serve it up hot for Entry.

Another Entry of stewed Pigeons with a brown Sauce made with Oil, the Provençal Way.

ORDER your Pigeons, as those mentioned before; the only Difference is, that you moisten them with good Veal Gravy, good Cullis, and a flat Ladle of good Oil, with a Bunch of sweet Herbs, as done before, some Slices of Ham, small Mushrooms, and Truffles, if you can get any, a couple of Glasses of Champaign, or a Glas of *Rhenish* Wine, which I account the best for all Sorts of Fricassee; I give this Advice, that they may depend on it to be good; only, Champaign being dear, and not common in every Country, they do not care to use it; thus a Glas of good *Rhenish* will do as well, and even better, than a Glas of Champaign that is not good. The Pigeons being done, skim off the Fat, and let them have a good Relish; in serving them up, add to them the Juice of a Lemon: But we must always conform ourselves to the Taste and Palate of those we entertain; some cannot endure the Taste of Garlic or Rocambole, though they use them very much in *France*, and particularly among the *Italians*, *Spaniards*, and *Portuguese*, without forgetting our *Gascons*: All the Matter is, that these Sorts of Things must be used moderately, so that it may agree with all Sorts of Palates; all must be slight and of a good Taste, and serve them up hot for a small Entry.

An Entry of Pigeons in Surprise.

TAKE young tame Pigeons, scald, truss, and blanch them; put them a stewing in a small Kettle, with Slices of Bacon and Lemon; then prepare a small Ragout made with Sweet-bread of Veal and fat Liver; cut also some small Mushrooms, together with some Truffles and Cocks-combs: Put the Whole into a Stew-pan with good Gravy and Cullis. This being done, and of a good Taste, take your Pigeons out of their white Sauce, and put them in your small Ragout; then take as many Eggs as you have Pigeons; they must be Turkey Eggs, if you can get any, or Duck Eggs, and cut them open only on one End, so that your Pigeons may be able to enter: Wash well your Egg-shells, and put your Pigeons into them, together with a little of your small Ragout, as much as the Shell will hold; then put over your Shell the Bit cut off before, and make it stick or hold, by Means of a little Paste round it the Bigness of a Packthread; then dip it in Eggs, and strew it with fine Crums of Bread; observe that nothing of the Shell must appear: Being ready to serve up, fry your Egg-shells in Hog's Lard; garnish your Dish with fried Parsley, and serve it up hot for Entry: I do not set here any Quantity, which must be according to the Dish you serve in.

An Entry of Pigeons in the Form of a Spider.

TAKE young Pigeons, scald and gut them on the Side of the Craw; then take a Salpicon, made with some Bits of Sweet-breads of Veal and fat Liver, together with Mushrooms, green Truffles, if you can get any, green Onions, Parsley, Pepper, Salt, sweet Herbs, and fine Spice; the Whole being well seasoned, put them over the Fire with a Lump of Butter and melted Bacon; then stuff therewith your Pigeons, and bring up their Feet to the very Neck, the Head upon the Breast of them, and stick through them some small Skewers, to keep off the Wings; then take some Slices of Ham, and lard the Pigeons with them, to each Pigeon eight Slices of Ham; and observe that you make them have the Figure or Form of a Spider, as much as possibly you can: Then put some Slices of Bacon in a Stew-pan, and place your Pigeons in the same with small Slices of Ham and Veal; season them slightly with Pepper, Salt, sweet Herbs, and fine Spice, with some Slices of Bacon over them, and put them a stewing gently; let them not be too much done, and serve them up with an Essence of Ham, and the Juice of a Lemon, or else with an *Italian Sauce*, or a *Roman Sauce*, and serve them up hot. You will find the Way of making these Sauces, in the Chapter of *Sauces*.

An Entry of Pigeons in Fancy.

TAKE large young Pigeons, which they call, in *France*, *Pigeons cochons*, pulled dry, singe and pick them clean; gut them by the Neck, and take out the great Bones; then put into them a Salpicon made with Sweet-breads of Veal, Mushrooms, green Truffles, and Ham; the Whole being cut into small Dice, and seasoned with Parsley, green Onions, sweet Herbs, and fine Spice, put all together over the Fire with scraped Bacon: See it be of a good Taste, and stuff therewith your Pigeons; then blanch them again in a Stew-pan upon the Stove
with

with good Butter : See they be very plump and round, and lard them with fine Bacon, two Rows on each Side of the Breast, so that the Breast remain wholly uncovered, and the same upon the lower Part of the Body ; lard them also with Parsley leaves, roast them on the Spit, serve them up hot with an Essence of Ham, and the Juice of a Lemon for Entry, and let the Whole be relishing.

Other Pigeons in Fancy, which are ordered almost the same Way as those above.

GUT them through the Craw, and stuff them with a Salpicon, as those before ; instead of larding them with Bacon, they are larded with Parsley : They being done as above, when you are ready to serve, split your Pigeons in the Breast, and put two Cocks-combs in each Pigeon, which will look like a what you please ; then dish them up with an Essence of Ham, or an *Italian* Sauce, and serve them up hot for Entry.

Stewed Pigeons with green Pease and a brown Sauce.

THESE Pigeons are ordered, as those before ; all the Difference is, they are moistened with good Gravy : Serve them up hot ; observe that green Pease are stewed with them.

You may also take large Pigeons, and cut them in Halves, or in four, and dress them with a brown Sauce, or with a white Sauce, like those before, provided they be good and relishing ; serve them up hot for Entry.

Another Entry of Pigeons with Tops of Asparagus dressed like green Pease.

YOUR Pigeons must be ordered, as before, with this only Difference, that your Pigeons must be enough, before you put in your Asparagus ; here you have the Way of dressing Asparagus like green Pease, with all Sorts of Meat : If your Asparagus are large, slit them in four, and cut them as small as green Pease, and go on cutting, as long as you find them tender ; when they are cut, blanch them, put them in cold Water, and let them drain in a Sieve ; your Pigeons being almost done, put in your Asparagus cut small, the Quantity you think fit : The Whole being done, and well skinned, thicken them with Eggs and Cream, dish up your Pigeons, and put over them your Asparagus ; you must take Care they be of a good Taste, and serve them up with a brown Sauce ; then moisten them with Gravy, instead of Broth ; you may cut your Pigeons in Halves, if you will, or into four, and dress them, as if they were whole, provided all be of a good Taste, and that your Pigeons are not too much done.

Another Entry of Pigeons in Scotch Collops, with Asparagus-tops.

TAKE small young Pigeons, pick and blanch them upon a Charcoal Fire ; being well picked, lard them with fine Bacon ; then stew them in a Stew-pan, with Slices of Veal and Ham, and a Bunch of sweet Herbs. Your Pigeons being done, take them off, keep them hot, and strain off the Broth wherein your Pigeons have been a stewing ; put it over the Fire and let it boil, till it begins to turn to Caramel,
and

And then put in your Pigeons, the Bacon downwards, and put them upon hot Cinders, to be glazed well: Take Care the Fire be not too quick, and look into it now and then; then take your Asparagus cut like Pease, put them in a Stew-pan well tinned, with Butter, a little Bacon, and a Bunch of sweet Herbs; this done, strew them with a Dust of Flour, and moisten them with good Broth: When you are ready to serve up, thicken your Sauce with Eggs and Cream, see they have a good Relish, put in your Dish your Asparagus with your Pigeons upon them, and serve them up hot. You may moisten your Asparagus with Gravy, instead of Broth, and thicken your Sauce with good Cullis: This Kind of Asparagus, like green Pease, may be used with all Sorts of Meat (there is but the Taste, that changes one into white, and the other into brown) let it be of a good Taste, and to your Master's Liking.

An Entry of Pigeons, Sun-fashion.

PICK your Pigeons very clean, but leave the Wings and the Head; put Mince-meat into the Belly of your Pigeons; put into a Stew-pan Slices of Bacon, place your Pigeons in it, and season them with Pepper, Salt, and Basil; cover them again with another Laying of Slices of Bacon; then take boiled Milk, with a little Coriander-seed boiled in it, which, being strained, put over your Pigeons; take Care they boil not too fast, a Quarter of an Hour will be enough: Keep good Hog's Lard upon the Fire, and make a Paste, as before, *viz.* Take two Handfuls of Flour with good Beer, and make a Batter; then put some Whites of Eggs beaten up to Snow in your Batter, and half a Glass of Oil; take off your Pigeons, put them in your Batter, and fry them; fry likewise a little Parsley to garnish them with, and serve it up hot for a small Entry; which is the true Way of dressing Pigeons, *Sun-fashion.*

Another Way of dressing Pigeons, Sun-fashion.

YOUR Pigeons must always be ordered, as before; all the Difference is in the Legs and Feet: It is certain, that all Cooks do not work the same Way, and, tho' I approve of this Fashion, I will not say it is the best; it is only to let those who see this Treatise know, that it is made to content the Public. Your Pigeons being scalded and well cleaned, put them in a Stew-pan, with Slices of Bacon and Ham; then place in it your Pigeons, which must be stuffed with a little Force-meat; stick a small Skewer all along through their Neck, to keep them strait, which is done before they are put in the Stew-pan, and season them with Pepper, Salt, sweet Herbs, and fine Spice; then cover them with a Layer of Slices of Veal, Ham, and Bacon; put to them a Ladle of Broth, a Glass of Champaign, or other white Wine, and let them stew with Fire under and over, a Quarter of an Hour will be sufficient. Then make a Batter with as much Flour as you think may serve for the Number of Pigeons you have, together with two or three Whites and Yolks of Eggs; moisten your Paste with Champaign, or other white Wine; see that your Batter be not too thin; put in it a small Glass of Oil: During all this While, keep Hog's Lard a warming; then take out your Pigeons, let them drain, put them in the said Batter,

Batter, fry them to a good Colour, and fry some Parsley, to garnish them with. There are some that dress the same Pigeons, *Sun-fashion*, and order them all the same as here; but, instead of making a Batter, they strew them with Crums of Bread and Eggs, and fry them; (all which depends only on a good Taste) and serve them up hot for Entry.

An Entry of Pigeons with Basil.

TAKE of the same Pigeons scalded, well picked and gutted; truss the Feet Inside, make a little fine Force-meat, and set them a stewing upon a small Charcoal Fire with your Force-meat; observe that your Basil must prevail; then braise them as follows, *viz.* Take a small Kettle, or Pot, put in it Slices of Bacon and Veal, place in it your Pigeons, and season it with Pepper, Salt, Onions, Cloves, and much Basil; cover it with the same Slices of Veal and Bacon, and put it a stewing; when it is done, take out your Pigeons and drain them; then dip them in beaten Eggs, strew them with fine Crums of Bread, fry them, garnish your Dish with fried Parsley, and serve them up hot for Entry.

An Entry of Pigeons in Fritters.

TAKE some scalded Pigeons, split them in the Back, take off their Heads and Feet and truss them; take a small Kettle, or Stew-pan; put in it Slices of Bacon, and then your Pigeons seasoned with Pepper, Salt, sweet Herbs, and fine Spice; then cover them with some Slices of Bacon and Lemon, pouring into it a Glass of white Wine; put the Cover over, and let them stew, but let them not be too much done: Being stewed, keep ready a little Force-meat, and stuff your Pigeons therewith; you must keep your Pigeons white, and take Care the Force-meat keeps in; then make a Batter with Flour, Pepper, and two Eggs beaten up with white Wine, or Beer, together with a little Oil; then put your Pigeons into your Batter, and fry them; serve them up hot for a small Entry, upon a Napkin garnished with fried Parsley.

A Marinade of Pigeons.

PICK your Pigeons very clean, blanch them, cut them in two, beat them flat, and put them in a Stew-pan with Onions, Parsley, Pepper, Salt, Cloves, Basil, a Lump of good Butter, a Ladle of fat Broth, and some Vinegar; these being boiled a little, dip them in Whites of Eggs, and then in Flour, and let them be fried immediately; order them handsomely upon a Napkin, garnished with fried Parsley, and serve them up.

An Entry of Pigeons, the Regent's Way.

TAKE young Pigeons, scald them, truss their Feet inside the Body, and put them in a stewing over a clear Charcoal Fire; put some Slices of Bacon in a Kettle, or Pot, and put in your Pigeons; season them with Pepper, Salt, sweet Herbs, some Slices of Onions, with a Couple of Lemon-slices; put over them Slices of Bacon, and put them a stewing; take some Bottoms of Artichokes boiled, and let them be very white, with some small Scotch Collops the Bigness of the Hollow of your Hand well glazed; take some Mushrooms cut in four, with some Butter;

Batter ; put them over the Fire with a Dust of Flour strewed over them : Moistn it with a Ladle of good Broth ; add to it a Bunch of green Onions, Parsley, sweet Herbs, and Cloves ; stew it and thicken it with five Yolks of Eggs, putting into it a Dozen of stewed Cocks-combs, which are commonly kept in a white Sauce ; take off your Pigeons, put them into your white Sauce, take as many Bottoms of Artichokes as you have Pigeons, and order them in a Dish : When you are ready to serve up your Pigeons, put upon every Artichoke-bottom a Pigeon, with the Cocks-combs over them, and between each Pigeon a *Scotch Collop*, and serve them up hot for Entry.

Other Pigeons with Artichokes.

TAKE some Artichokes, boil them, till you can get out the Chokes ; take some young Pigeons scalded, and truss their Legs inside their Bodies ; do not take off their Heads, and boil them over a clear Charcoal Fire, as before ; take out the Chokes, and put them in your Dish ; make some Force-meat, as that of Poupeton, and put upon it the Bottom of your Artichoke-leaves, to hinder the Cullis from running out ; make a Ragout of Sweet-breads, Mushrooms, and Cocks-combs, which moisten with good Gravy, good Cullis, and good Essence ; take off your Pigeons, put them in your Ragout, let it be relishing, putting to it the Juice of a Lemon, and dish it up a Pigeon in each Artichoke, and as much of the Ragout as each Artichoke will hold ; continue to lay upon them of the same Force-meat, but so that the Head of your Pigeon may be seen ; then put them in the Oven, and skim off the Fat ; wipe the Border of your Dish, and put over it a little Cullis, with the Juice of a Lemon, and serve it up hot for Entry.

Forced Pigeons for Entry.

TAKE good large Pigeons, pick and singe them, gut them through the Craw, and bone them ; all the Bones being out, stuff them with good Force-meat ; the Way of making it you will find in the Article of *Force-meat*.

At another Time, you may stuff them with Salpicon, instead of Force-meat, which they then call *bloated Pigeons* : Take some Sweet-breads of Veal, Mushrooms, Truffles, some Slices of Fowls, of Partridge, and of Ham, all cut into small square Pieces, and seasoned with Pepper, Salt, sweet Herbs, and fine Spice, together with a little of this Force-meat, which you have made for your Pigeons, and put a little of it among this Salpicon, with some Whites of Eggs, beat up to Snow ; then mix all together, stuff therewith your Pigeons, and spit them upon small iron Skewers ; wrap them up in Slices of Bacon, with Paper tied round. Being done as they should be, dish them up with an Essence of Ham, and the Juice of a Lemon over them. Forced Pigeons may be roasted as well as these, or put them over a small Coal-fire, with some Slices of Bacon ; season them, as usual, with Essence of Ham and Lemon-juice ; let it be of a good Taste, and serve it up hot for Entry.

Pigeons with Tortoisés.

TAKE young Pigeons scalded, gut them, and truss their Feet inside

side the Body ; stick a Skewer through their Legs, to keep the Feet in the Body ; let your Pigeons be very plump, and blanch them in hot Water ; being blanched, put them in cold Water, and pick them very clean ; then take a small Pot, which garnish with Slices of Bacon and Veal, and some Slices of Ham, order in it your Pigeons, season them with Pepper, Salt, sweet Herbs, and Cloves, and cover them with Slices Top and Bottom alike ; put them a stewing as long as you think fit : You must have, at least, two Tortoises, cut off their Heads, and let them boil in a Kettle with Water, Salt, Onions, and other small Seasoning ; when they are boiled enough to take off the Skin, take them off the Fire, and let them cool ; then take off the Skin, and put the four Quarters of each Tortoise in a Stew-pan, with some other small Bits found in them as well as the Liver, and one of the Shells, which you must keep to put under your Pigeons : Clean your Shell well, and dip it in beaten Eggs, fry it, and, in serving up, put it upon your Pigeons, if you think proper : This is the old Way ; and moreover it is to shew that they are Tortoises, since every Body does not easily know what Tortoise Flesh is : As to the Cullis of this Entry, to do all Things to Perfection : Take a Stew-pan, and put in it a couple of Pounds of Veal, three or four Slices of Ham cut into small square Pieces, together with two old Partidges, that have a little strong Smell of green Corn, which cut in two ; put the Whole together over the Fire, to stew very softly : When you find it begins to stick, and that your Meat is brownish, see it be not burnt, in which the Smell and good Scent must guide you ; then take out your Meat, and put some Butter into the Stew-pan, to take off all clean from your Sauce-pan ; put in it a Dust of Flour, according to the Quantity of Cullis you design to make ; the Flour being pretty brown, moisten it with good Broth, and put in again your Meat with a couple of Glasses of Champaign, a little Basil, Cloves, and a Clove of Garlic ; skim off the Fat from your Cullis, and let it be relishing ; strain it off in a silk Strainer, and put some of this Cullis to your Tortoises ; which having had a good Boil, and being of a good Taste, take out your Pigeons, let them drain, dish them up, put your Ragout of Tortoises, with the Juice of a Lemon, over them, and serve them up hot ; let the Whole be relishing, slight, and look well to the Sight. At another Time, you may make Use of a Crawfish Cullis.

Another Way of dressing Pigeons with Tortoises, according to the old Fashion.

TAKE young Pigeons, scald or pick them ; being picked, gut and truss them neatly ; then put them in a Stew-pan, with a little melted Bacon, Cocks-combs, some Bits of Sweet breads of Veal, some small Mushrooms, Truffles cut into Slices, and a Bunch of sweet Herbs, seasoned with Pepper and Salt ; put a Pot upon the Stove with Water, a Bunch of sweet Herbs, two Slices of Lemon, two or three Onions, a little Pepper and Salt, and some Slices of Bacon ; take two Tortoises, cut off their Heads, their Feet, and the End of their Tails, and put them into the Kettle, when the Seasoning begins to boil ; being blanched, take them out, put them into the Tortoise-shell,

shell, and cut them in four Quarters, like as with a Fricassée of Chickens; but take Care of touching the Gall, which would spoil the whole Ragout; put them in a Stew-pan with the Pigeons, and all together over the Fire; this done, moisten it with Veal gravy, and let it stew with a slow Fire; it being stewed enough, skim off the Fat, thicken it with Cullis, and let it again stew a Moment: Dish up your Pigeons, and lay your Tortoise-legs round them: Let your Ragout be well relished, pour it over them, and serve it up hot for Entry.

Pigeons, the St. Menhoults Way.

TAKE large Pigeons, pick them clean, gut them, and truss their Legs inside the Body; cut them in Halves, and beat them flat; then put in a Stew-pan Slices of Bacon and Veal, place in it your Pigeons, seasoned with Pepper, Salt, sweet Herbs, fine Spice, and Onions cut in Slices, and cover them again with Slices of Veal and Bacon; put in it a Pint of Milk, and cover your Stew-pan close, with a Border of Paste all round, with Fire under and over; it being stewed, take it out of the Kettle, and strew it with fine Crums of Bread; (those you broil must be dipped in the Fat they were stewed in) and, if you fry them, beat well up two or three Eggs, dip your Pigeons in them, strew them with fine Crums of Bread, and fry them in good Hog's-lard; fold up a Napkin in the Dish you serve them up in, and place on it your Pigeons with a little fried Parsley. As to the broiled Pigeons, make a Remoulade with Anchovies, Parsley, green Onions, beaten Pepper, Salt, Capers cut small, some Oil, Mustard, a little Gravy, and the Juice of a Lemon; put your Pigeons over it, and serve it up hot for Entry.

Pigeons with Ham.

TAKE middling Pigeons, pick and gut them clean; mince their Livers with a little scraped Bacon, a Bit of Butter, Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine Spice; all being well minced together, put it into your Pigeons Belly; then put them in a Stew-pan over the Fire, with melted Bacon, or Butter, to blanch, let them be very plump, spit them upon a small iron Skewer, wrap them up in Slices of Bacon, and Paper round, and tie them on the Spit; when they are done, you must keep in Readiness some small Slices of Ham, as many as you have Occasion for an Entry; six or seven will be enough; beat them with the Back of your Knife, put them in a Stew-pan, and place them over a Stove with a middling Fire; when they are of a good Colour, take your Slices of Ham out; put in the Stew-pan a Lump of good Butter, with a little Flour, and stir it with a wooden Ladle; when it is pretty brown, moisten it with good Broth, if you think it not coloured enough; put in it a little Gravy, put your Slices of Ham again in the Stew-pan, and skim well off the Fat; then thicken it with a Cullis; your Pigeons being done, dish them up with the Slices of Ham over them, and the Juice of a Lemon, that it may please the Eye and Taste, and serve it up hot for Entry.

Pigeons in Surtout.

TAKE large plump Pigeons, pick and clean them well, gut and truss them; make Force-meat with Bacon, boiled Ham, some Truf-

fles and Mushrooms minced with their Livers, some Parsley, green Onions, a Clove of Garlic, and some Sweet-breads of Veal, all together well minced, and seasoned; stuff therewith your Pigeons, and tie them close up; you must have a large *Scotch* Collop larded with small Bacon to each Pigeon, which put over the Breast; all being well tied, and cleanly spitted, cover them also with Paper, and so let them roast; your Pigeons being done, dish them up with an Essence of Ham under them, or a Ragout of what you please, and serve them up hot for Entry.

Pigeons in Sourtout, another Way.

TRUSS your Pigeons like those here before, but thicken your Force-meat with four raw Eggs; then cover them with your *Scotch* Collops, tie them round, and put them a stewing in a Stew-pan with good Broth, some Slices of Veal and Ham, and some Onions stuck with Cloves; your Pigeons being stewed, take them up, and put the Broth over the Fire again, till it turns to Caramel; then put in again your Pigeons upon your Caramel, and put the Stew-pan upon hot Cinders to glaze; being of a fine Gloss, dish them up with an Essence of Ham. At another Time, instead of Essence, you need only put your Stew-pan on again, take out the Fat, and, putting in it a Dust of Flour, stir it with a wooden Ladle, and moisten it with a little Broth; let it boil a Moment, take off the Fat, and strain it through a silk Strainer; let it be of a good Taste, and pleasing to the Eye; dish it up with the Juice of a Lemon, and serve it up hot for Entry.

Pigeons in Slices of Bacon.

TAKE middling Pigeons scalded, well picked, and blanched, gut them, and let them look very white; put in a Pot, or Kettle, Slices of Bacon, and place in it your Pigeons seasoned with Pepper, Salt, sweet Herbs, fine Spice, Onions, and Bay-leaves; cover them again with Slices of Bacon, adding to it a couple of Glasses of White-wine, and some Slices of Lemon, with a small Ladle of Broth: Being stewed, you may serve them up cold for a Side-dish; at another Time, with a minced Sauce hot; and another Time, with a Parsley-sauce; at another Time, with an Anchovy-sauce; at another Time, with an *Italian* Sauce, or with Cucumbers, or small Onions: All which depends on the Taste and Fancy of the Cook, provided only the Whole be of a good Taste; and serve it up hot.

Pigeons in a Braise.

TAKE large Pigeons well picked and gutted, truss and lard them with thick Bacon well seasoned; then take a Stew-pan, and garnish it with Slices of Bacon, Veal, and Onions; place in it your Pigeons, and season them with Pepper, Salt, fine Spices, and sweet Herbs; cover them under and over, and let them stew; being stewed, let them drain; keep a Ragout ready made with Sweet-breads of Veal, Truffles, and Mushrooms; your Sweet-breads of Veal being blanched, put them into the Stew-pan with your Truffles and Mushrooms, adding to them a Ladle of Gravy, and a little Cullis, and let it stew: All being done, and of a good Taste, dish up

up your Pigeons, pour Ragout over them, and serve them up hot for Entry.

A Fricassee of Pigeons in Blood.

TAKE very small Pigeons, bleed them, and keep the Blood; put into it the Juice of a Lemon, to hinder it from Turning: these Pigeons must be scalded and gutted; cut them in Halves, and put them in a Stew-pan with a little melted Bacon; season them with Pepper, Salt, a Bunch of sweet Herbs, Mushrooms, Truffles, Cock-combs, and Sweet-breads of Veal, or Lamb, all put together over the Fire; strew them with a Dust of Flour, moisten it with Gravy, and let it stew softly with a slow Fire; it being done, skim off the Fat, and thicken it with Veal Cullis; strain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parsley cut small; when you are ready to serve up, put the Blood in your Fricassee, and put it over the Fire, keeping it always stirring; take Care to keep it from Boiling, and let your Fricassee have a good Taste; dish it up handsomely, and serve it up hot for a small Entry: You may serve them up Whole, or in Halves; that depends on the Fancy of the Cook.

Pigeons in Scollop-shells.

TAKE six young Pigeons, scald and gut them, and truss the Feet inside the Body; do not cut off the Heads; blanch and pick them very clean, and put them a stewing in a small Pot, with Slices of Bacon and Lemon, Pepper, Salt, sweet Herbs, and a Glass of White-wine; make a small Ragout with Sweet-breads of Veal, Mushrooms, and Truffles; divide this Ragout into three Sauce-pans, one with a white Sauce, another with Craw-fish Cullis and Tails, and Cock-combs, and the other with Cullis of Ham: Then take six Shells; there are some of Silver, which are very like the natural ones; in which make a small Border of Paste round it as neat as you can; rub it over with Egg, and let it be baked in the Oven, then order your Shells in the Dish: Take your Pigeons out of their Seasoning, and put two of them into your Craw-fish Cullis, two into the white Ragout, and two into the Ham Cullis; let all be of a good Taste; put one of them into each Shell, order the Whole as neat as you can, and serve it up hot for Entry, and let it be pleasing to the Eye.

Pigeons in the Form of a Frog.

TAKE Pigeons, pick and gut them, and truss their Legs inside the Body; cut up the Breast, throw the same over Head, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, some Parsley, green Onions, Pepper, Salt, and sweet Herbs; put all over the Fire, to make it have a Taste; then strew them with fine Crums of Bread, let them be broiled, and, with Gravy, a Shalot cut small, or green Onions, and the Juice of a Lemon over them, serve them up hot for Entry.

Small young Pigeons with Slices of Soles.

TAKE small young Pigeons, and pull them dry, well picked and gutted; make a little Force-meat with their Livers, and with Parsley, green Onions, scraped Bacon, Truffles, and Mushrooms, stuff there-

with your Pigeons, and tie them up on both Ends, that the Force-meat may not come out; then put them upon Skewers, wrapped up in Slices of Bacon, with Paper tied round; tie them to the Spit, and let them roast; then take some Soles, which fry in good Hog's-lard, being fried, cut them off in Fillets, take off the Skin, and put them in a Stew pan with a little Gravy; put the Stew-pan over the Fire, to take from them the Taste of the Hog's-lard; then take them out, let them drain, and put them in a Stew-pan with a good Essence of Ham and the Juice of an Orange: Your Pigeons being roasted, draw them off, take off the Bacon, dish them up, put your Soles over them, and serve them up hot for Entry. At another Time, you may glaze your Sole-slices, as it is shewn in the Article of *Soles*, and serve them up with an Essence. You may, in like Manner, serve up Fowls, Chickens, Pheasants, young Partridges, &c. dressed in the same Manner.

Pigeons with Craw-fish.

TAKE some small Pigeons scalded, picked, and trussed, as it is shewn in several Places; set them a stewing in a white Stewing, which is made with Slices of Bacon, laid on the Top and Bottom of a small Kettle; then moisten them with a little good Broth, and a Glass of Champaign, or other white Wine, and season them; when they are done, and you are ready to serve up, you must have in Readiness a Craw-fish Cullis, with Craw-fish Tails, Cocks-combs, and some small Mushrooms; the Whole being ready, put in it some of your Craw-fish Cullis, keep it hot, and take Care it does not boil; being ready to serve up, take the Pigeons out of their white Seasoning, and let them drain; then dish them up, and put your Ragout over them, with the Juice of a Lemon: Let it be relishing, and serve it up hot for Entry.

N. B. You will find the Way of making Cullis of Craw-fish in the Article of *Cullis*; which may serve for all Sorts of Meat.

Another Way of dressing Pigeons with Craw fish, a white Sauce.

TAKE young Pigeons scalded and well picked, truss them, and leave on their Heads; stew them, as before; then take as many large Craw-fish as you have Pigeons, and set them a stewing; pick their Tails, take the Shells of the Craw-fish, clean well their Bodies, put into each a young Pigeon, and put the Shell over it; the Head of the Pigeon must be between the two great Claws; then you must have a small Ragout made with Mushrooms, Truffles, Sweet-breads of Veal, Cocks combs, and some Craw-fish Tails; all being done, and thickened with Eggs and Cream, put your Craw-fish in the same Dish where your Pigeons are; take off the Shell, pour over your Pigeons white Cullis, and put the Shell on again, with the Remainder of this small Ragout over them, together with the Juice of a Lemon, and serve them up for Entry. You may serve them up with a Craw-fish Cullis, if you please, all the same as with a white Sauce.

Another Way of dressing Pigeons with Craw-fish.

TAKE young Pigeons, as before, large Craw-fish, and take off the small Claws; take off the Shells, and put into each Craw-fish a Pigeon, with a little Force-meat round, and season them; put the Shell on again; see it be well joined again, and make it level with the

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Force-meat; then take a Stew-pan, garnish it with Slices of Veal and Ham, place in it your Craw-fish, and season them; cover them with a Layer of small Slices of Veal and Ham, and put them a stewing with Fire under and over; being done, take them all off to drain; put the Stew-pan over the Fire, and let the Meat, that remains in the Stew-pan, stick like Gravy; moisten it with a Ladle of Broth, Gravy, and your common Cullis, and a Glass of Champaign; skim the Fat well off from the Whole, let it be relishing, and strain it through a silk Strainer; then let it boil again to clarify; being ready, dish up your Craw-fish, put this small Cullis over them, with the Juice of a Lemon, and serve them up hot.

If you have good Craw-fish Cullis, you may use it for this Entry, or make some, at another Time, for a Change.

Another Way of dressing Pigeons with Craw-fish.

TAKE young Pigeons scalded, as before, blanch and truss them; take the middling Sort of Craw-fish, as many as you have Pigeons, and put them a stewing together in a small white Braise; take small Craw-fish, boil them and pick them; pound the Shells as fine as possibly can be, to make your Cullis, and keep the Tails to put into it, and the small Eggs, if they have any. The Pigeons being done, dish them up with your picked Craw-fish Tails, leave the small Claws, and put upon each Pigeon a Craw-fish, with the Cullis over it, and the Juice of a Lemon, and serve it up hot for Entry; let it be relishing; you may likewise serve them up with a white Sauce.

An Entry of Pigeons in the Form of the Moon.

TAKE some middling Sort of Pigeons, scald or pick them; being well cleaned, split them in the Breast, and put a small Skewer into them, to keep them open; then put them a stewing with small Slices of Veal, Ham, and Bacon seasoned with Pepper, Salt, sweet Herbs, fine Spice, and Onions; cover them under and over, and put them a stewing a Quarter of an Hour, which will be enough; keep in Readiness a small Salpicon made with Sweet-breads of Veal, Truffles, and Mushrooms, cut all together into small Squares, put the Whole in a Stew-pan with a little Gravy and a little Cullis, and put it a stewing; being done, and of a good Taste, let it grow cold; you must here have Force-meat like that for a Poupeton, and dish up your Pigeons; your Pigeons being thus ordered, make a Round or Circle of Force-meat for each Pigeon, as high as it will mount, but it must be very thin: Observe, there must be Room enough between each Pigeon, to put a Spoonful of the small Ragout, which I shall shew you at last. Your Pigeons being well ordered in the Dish, put of this small Salpicon into them, and put upon each Pigeon a small Piece of Paste cut out in the Form of a Heart with a Pen-knife, and the Bigness of the Pigeon's Breast; then send them to be baked in the Oven, or let them be done under a Cover: Now prepare a Ragout made with Sweet-breads of Veal, and cut them into Slices; take Mushrooms, or Truffles, if they be in Season, together with some fat Livers, Cocks-combs, and Craw-fish Tails; put this Preparation in two Stew-pans; in the one make a white Sauce, and in the other put good Gravy and good Cullis, and

thicken your white Sauce with good white Cullis, or with Eggs and Cream; when you are ready to serve up, and your Pigeons are well coloured, drain them, and skim off the Fat; clean well the Border of the Dish, and put between each Pigeon as much of this Ragout as it can hold; let the Whole be of a good Taste, and serve it up hot for Ent y.

Pigeons with Fennel.

TAKE Pigeons, pick, gut, and blanch them over a Charcoal Fire; being well pickled, take the Livers of your Pigeons, with Parsley, green Onions, Mushrooms, Fennel, Salt, Pepper, sweet Herbs, a little scraped Bacon, and a Lump of Butter, all well minced together, and put into the Belly of your Pigeons, and thrust a small Skewer through their Legs, with a Packthread, to make their Feet lie close to the Body; then blanch them in a Stew-pan, with some good Butter; put them on an iron Skewer, wrap them up in Slices of Bacon, with Paper tied round, and so spit them to roast; being roasted, make Fennel Sauce thus: The shortest Way is, put into a Stew-pan some Veal Gravy, a Ladle of good Essence, Lemon-slices, a Lump of Butter, and a good Deal of Fennel; which last must be prevailing in your Sauce: When it has boiled as it should, pass it through a Strainer; your Pigeons being done, dish them up with your Sauce over them, and put in the Middle a little green Fennel, to shew that the Pigeons are dressed with Fennel; let it have a good Taste, be pleasing to the Sight, and serve it up hot for Entry.

Another Entry of Pigeons with Oysters.

TAKE young Pigeons, order them, as before, except only you must use no Fennel; make a Ragout of Oysters in the following Manner, *viz.* Take some Oysters, blanch them; being blanched, take out the Hard in the Middle, and the Beards; put to them some Cullis, according to the Quantity of Oysters you have; take Care they do not boil, for that will spoil them; your Pigeons being roasted, and your Oyster Ragout ready, dish up your Pigeons, put your Ragout of Oysters, with the Juice of a Lemon over them, and serve them up hot for Entry.

Another Entry of Pigeons with Oysters, a white Sauce.

YOUR Pigeons being ordered, as before, prepare your Ragout of Oysters with a white Sauce; blanch your Oysters in their own Liquor; being blanched, keep the Liquor, and clean your Oysters well; put one third Part of this Liquor in a Stew-pan with a good Lump of Butter dipped a little into Flour, and put it over the Fire; your Sauce being thickened, put in your Oysters; see they be of a good Taste, and take Care they do not boil.

At another Time, put in some Anchovies; at another Time, some Lemons cut into small Dice, together with Parsley blanched and cut small, but, above all, good Butter. At another Time, thicken it with Cullis, together with the Yolk of an Egg, the Juice of a Lemon, good Tarragon, some Parsley, and green Onions, of each a small Bunch; this being blanched, cut the Whole small together, and put it in your Cullis, but you must take great Care it does not turn; See that the Whole be of a good Taste, and serve it up hot for Entry.

Wood-pigeons with Tortoisesh.

TAKE Wood-pigeons, scald and gut them, and truss their Feet
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inside the Body ; thrust a small Skewer through their Legs, to keep them in : Let your Wood-pigeons be pretty plump ; then blanch them in hot Water ; being blanched, put them in cold Water, and pick them well and clean ; after that, take a small Kettle, or Pot, which garnish with Slices of Bacon, of Veal, and some small Slices of Ham ; then put in your Wood-pigeons, season them with Pepper and Salt, sweet Herbs and Cloves, and cover them with the above Slices, under and above, and put them a stewing, when you think fit ; you must have, at least, two Tortoises, and cut off their Heads ; set them a stewing in a Stew-pan, with Water, Salt, Onions, and other small Seasoning ; when they are done so far as to be able to take off their Skins, take them off from the Fire, and let them grow cold ; then pick them, cut them into four Quarters, and put the said four Quarters of each Tortoise into a Stew-pan, with some other small Bits which are found in them, together with the Livers, and one of the Shells ; clean well your Shell, dip it in beaten Eggs, and fry it ; in serving up, put it upon your Wood-pigeons, if you think fit, which is the old Way of dressing them ; and moreover, it is to shew that they are Tortoises : Every Body is not well acquainted with Tortoise Flesh : As to the Cullis of this Entry, to do every Thing to Perfection, you must take a Stew-pan, put in it a Couple of Pounds of Veal, together with two or three Slices of Ham cut into small square Pieces, and two old Partridges that have a strong Smell, and cut them in two ; put the Whole together upon the Fire, and let it stew softly ; when it begins to stick to the Stew-pan, and the Meat is pretty brown (but you must take Care it does not burn ; in this the Smell and good Scent are to guide you) take out your Meat, and put in some Butter, to take well off the Brown of the Pan ; after that, put in a Dust of Flour, more or less, according to the Quantity of Cullis you are to make ; it being of a pretty brown Colour, moisten it with good Broth, and put in again your Meat, with a Couple of Glasses of Champaign, some Mushrooms, a little Basil, some Cloves, and a Clove of Garlic ; the Fat being well skimmed off from your Cullis, let it be relishing ; strain it through a silk Strainer, and put some of this Cullis upon your Tortoise ; when they have had a Boil, and are relishing, take out your Wood-pigeons, and let them drain ; then dish them, and put over them your Ragout of Tortoises, with the Juice of a Lemon, and serve them up very hot, relishing, and pleasing to the Eye. At another Time, you may make Use of Craw-fish Cullis.

Wood-pigeons with Fennel.

TAKE your Wood-pigeons, pick and blanch them over a Charcoal Fire ; then take the Livers of your Wood-pigeons, with Parsley, green Onions, Mushrooms, Fennel, Salt, Pepper, sweet Herbs, a little scraped Bacon, and a Lump of Butter, all together well minced, and put into the Bellies of your Wood-pigeons ; thrust a small Skewer through their Legs, to make their Feet keep to the Body ; after that, blanch them in a Stew-pan with some Butter, put them on a small iron Skewer, wrapped up in Slices of Bacon, with Paper tied round, and so spit them ; being roasted, make a Sauce with Fennel in the Manner following,

lowing, viz. The shortest Way is to take a Stew-pan, put in it a Ladle of Veal Gravy, with a Ladle of good Essence, Slices of Lemon, and a little Bunch of Fennel; above all, let the Fennel be prevailing in the Sauce; when it is boiled as it should be, strain it off; your Wood-pigeons being roasted, dish them up, put your Sauce over them, and in the Middle of the Dish a little Fennel, to shew, that they are Wood-pigeons dressed with Fennel: See that all be relishing, and serve it up hot for Entry.

C H A P. XIII.

Of first Courses of Loaves and Poupetons.

A Loaf, the Royal Way.

TAKE two Chickens, pick, singe, draw, and truss the Legs inside the Body; blanch them upon a Charcoal Fire, cut them in two, and lard them with fine Bacon; stew them like a glazed *Scotch Collop*; make a Ragout with Sweet-breads of Veal and Pigeons cut into Quarters: Put your Pigeons in a Stew-pan with Mushrooms, a Ladle of Gravy, and a Ladle of Cullis, and so let them stew. Make five Skewers of a good Length, cut some Bacon into square Bits the Bigness of the End of your Thumb, and some Sweet-breads of Veal: Put your Bacon in a Stew-pan, and give it some Tosses upon the Fire; then put in your Sweet-breads, and some Bits of fat Liver, if you have any, together with Mushrooms cut in Slices, and Chibbols and Parsley cut small; strew over it a Dust of Flour, moisten it with a little Gravy, and set it a cooling; this done, fill five Skewers, which strew with Crums of Bread, and put them upon the Gridiron. Make a Lump of Force-meat in Poupeton; take a Pound Loaf, or one of two Pounds, according to the Bigness of your Dish; make a Hole in your Loaf underneath, taking out all the Crum; then put into it your Ragout of Sweet-breads of Veal and Pigeons; stop the Hole of your Loaf, and place it in the Bottom of your Dish. Make with your Force meat of Poupeton a Crown, which is to be full as large as your Loaf; then form four Columns in the Shape of a Dolphin, which place upon the Border of your Dish; make them very smooth with beaten Eggs, and put your Loaf in the Oven; make a white Ragout with Sweet-breads of Veal and Mushrooms; let your Skewers be broiled; draw your Loaf, clean the Brim of your Dish, and moisten it well with Gravy and Cullis; then place in the four Corners of your Loaf *Scotch Collops* of Chicken, pouring your small white Ragout over your Loaf, together with a Couple of small Sweet-breads glazed, and put upon the same. Place your five Skewers, in each Corner one, the other on the Top, and serve it up hot for a first Course.

A Loaf of Veal.

TAKE some thin Slices of Veal, and beat them flat with your Cleaver; take Meat enough to make your Loaf with; then take another

ther Lump of your Slices of Veal, and cut into Bits, with some Beef Sewer, some Bacon, and a Calf's Udder blanched; put all together in a Stew-pan over the Fire, season it with Pepper, Salt, sweet Herbs, fine Spice, Chibbol, Parsley, a Crum of Garlic, Mushrooms and Truffles, if you have any; toss it up, stir it together, and put into it Crums of Bread boiled in Milk, and four or five Yolks of Eggs: All this being well minced, garnish the whole Bottom of a Stew-pan with some thin broad Slices of Bacon, and over them some Slices of Veal, and your Force-meat all round it the Thickness of two Fingers. At last, put in a small Ragout made with Gristles of Veal, and some green Pease; let all be well done, and of a good Taste, and put this Ragout into your Loaf of Veal, putting at the same Time more of your Force-meat, and small Slices of Veal over the same; bring your Slices of Bacon to lay above it, and let them stew: It being done, take out the said Slices of Bacon, pour out the Fat, turn it upside down into your Dish, skim it well, and put your Ragout of green Pease over it, or, instead of Pease, a Cullis.

At another Time, you may serve up your Loaf with a Ragout of Sweet-breads of Veal, Cocks-combs, Mushrooms, Truffles, or an Essence of Ham.

At another Time, you may make Use of a Calf's Caul, instead of Slices of Veal, and serve it up.

At another Time, instead of Gristles of Veal, to put into your Loaves, take Fillets of all Sorts of Fowls, and put over your Loaf an Essence, or a Ragout of *Spanish* Cardoons, or such other Sauce or Ragout as you think fit.

At another Time, instead of such Fillets, you may make Use of a Ragout of Sweet-breads.

A Loaf called en Cotes de Melon, in Slices of Melon, for a first Course.

STEW some Mutton Rumps in a Braise, about eight or nine will make a good Loaf; make a Ragout in the following Manner: Take some Sweet-breads of Veal, blanch and cut them into Bits, and put them in a Stew-pan with Mushrooms and Truffles, if you have any; moisten it with Gravy and Cullis, and put it over the Stove; being pretty well done, add to it Cocks-combs, Artichoke-bottoms, fat Livers, and the White of Fowls. Take a *French* Loaf (that will just take up the Bottom of your Dish) in which make a Hole underneath, and take out the Crum; let your Ragout be of a good Taste, which is to fill up the hollow Crust of your Loaf; then put it into your Dish, being moistened a little, and put some Mutton Rumps upon it, the bigger End of these reaching the Brim of the Dish, and the smaller End the Loaf in the Middle, being placed one opposite to the other; strew over it scraped *Parmesan* Cheese, put it to be baked, to get a Colour, and serve it up hot for a first Course.

A Loaf of marbled Carp, for a first Course.

TAKE a Couple of middling Carps with soft Roes, scale, skin, and wash them; take two fine Eels, skin and wash them also; keep the Skin of your Eel and Carp, and take off the Flesh of both of them; put
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the same, being cut into Pieces, into a Stew-pan, with Parsley, Chibbols, sweet Herbs, fine Spice, Pepper, Salt, a Crum of Rocambole, Mushrooms and Truffles, if you have any: Put all this upon a Dresser, cut it small, and put to it a Lump of Bread boiled in Milk, with seven or eight Yolks of Eggs, the Whites being whipped up to Snow: This being thus ordered, put it to your Mince-meat, adding to it a Lump of Butter, and pound it in a Mortar; put a Sheet of Paper well rubbed with Butter into a Stew-pan, place in its Bottom your Eel-skin cut in two, one Slice after another; over this place your Carp Skin, with the scalded Part downwards; and so go on putting a Layer of one, and a Layer of the other, till done; then put in your Mince-meat, and leave a Hollow in the Middle to put in your Ragout, which must be in Readiness, and is made as follows, *viz.*

Put in a Stew-pan a little Butter, some Mushrooms and Truffles, if you have any, and a Bunch of sweet Herbs; give these some Tosses upon the Fire, and strew them with a Dust of Flour; moisten this Ragout with Fish or other Gravy, and let it stew very softly for a Minute. Blanch your soft Roes of a Carp, put them in your Ragout, and let it be relishing; thicken it with Craw-fish, or other Cullis, and set it a cooling; then put your Ragout into your Carp Loaf, covering the same again with Mince-meat; bring your Eel and Carp Skins to be uppermost, put a Paper over, and let it be baked; it being done enough, dish it up handsomely, and serve it up hot for a first Course.

A Loaf with Soles.

TAKE Soles, scale and wash them well, take off the Fillets from one End to the other, put into a Stew-pan a Paper rubbed with Butter, and lay in it your Fillets of Soles one cross the other, till your Pan is well garnished; then put in Force-meat, made as that for Carps before mentioned, with a Ragout of the same, except that you may add some Fillets of Soles; if you want soft Roes of Carps, put your Ragout into your Loaf, cover it with your Force-meat, bring your Fillets to lay above it with your buttered Paper, and put it into the Oven; when baked, take away the Paper, dish it up handsomely, and serve it up for a first Course, with a Craw-fish Cullis over it.

A Loaf with Smelts.

TAKE Smelts, gut, wash, and dry them well; put in your Pan a Sheet of Paper rubbed with Butter, with your Smelts all round with their Heads downwards, laying them close together; then put in a Stuffing like that for a Loaf of Carps before mentioned, with a little Ragout: Put your Ragout into your Loaf, and cover it with your Force-meat; make the Tails of your Smelts bare on the Top, with the buttered Paper over, and bake it; when baked, take away the Paper, dish it as neatly as you can, and serve it up hot for a first Course, with a Craw-fish Cullis over it.

Loaves with Partridges.

ROAST some Partridges; when roasted, take out the Bones, and put in some blanched Bacon, and a couple of Calves Udders blanched with a Bit of Ham, Mushrooms, Truffles, Chibbol, and Parsley, seasoned with Salt, Pepper, sweet Herbs, and fine Spice, four or five Yolks
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of Eggs, and Crums of Bread boiled in Cream, or Milk, minced all together, and then put your Force-meat, shaped like a Loaf in a silver Dish, or Baking-pan, and make a Hole in the Middle; then take a roasted Partridge, and cut it into Slices; then put a few Mushrooms and green Truffles into a Stew-pan, with a little melted Bacon, and moisten it with Veal and Ham Gravy; take off the Fat, and thicken it with Cullis; then put your Slices of Partridges in your Ragout, let it be of a good and sharp Taste, set it to cool, and pour it into the Loaf you have prepared; cover it again with the same Force-Meat, glaze it with a beaten Egg, and strew it with fine Crums of Bread; put it in the Oven, let it have a good Colour, and serve it up hot for a first Course.

How to make Poupiettes.

TAKE Slices of Bacon of a good Length, but very narrow, according to the Bigness you design to make your Poupiettes with; take as many Slices of Veal, beat them flat, and put upon every Slice of Veal a Slice of Bacon, and make Force-meat; then put some of the same over your Slices of Veal, the Quantity you think fit; roll them very tight, take an iron Skewer, and spit them the cross-way, wrapped up in Paper; when they are almost ready, take the Paper off, strew them with Bread, and let them take a Colour; it may serve for a first Course, or a small Entry. You may also make larded Poupiettes, and dress them, as the other; in serving them up, put an Essence under them.

Other Poupiettes, the Italian Way.

TAKE off the Skin of a Knuckle of Veal, cut it in thin Slices the Length of the Nut, beat them flat, and take Care not to make one larger than another; put them in a Dish, or Stew-pan, put in it Parsley, green Onions, and Garlic, all minced, with some Salt, Pepper, fine Herbs, fine Spice, Mushrooms, Oil, and Lemon-juice; let them marinate a little While: Take the Cuttings of your Poupiettes with a little Bacon, a Calf's Udder, with the White of some Fowls, and mince it all together; put some Crums of Bread boiled in Milk, or Cream, season it well with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, and Truffles, with four or five Yolks of Eggs, according to the Quantity of Poupiettes, and spread them upon the Dresser; put your Stuffing over, and roll them up, as before; the only Difference is, that you must put in no Bacon; tie them with Packthread; then take a few Slices of Bacon, put them into a little Kettle, with some Bits of Veal, and put your Poupiettes in it, with a few Cloves of Garlic, Slices of Lemon, and a Glass of white Wine; then cover them with Slices of Bacon, with Fire under and over your Kettle; your Poupiettes being ready, take them out and drain them, strain off the Liquor, take off the Fat, and put your Poupiettes in again with a little Cullis, and observe that they are of a good Taste: Put them in a Dish, skim their Sauce, and pour it over them, and serve them up hot for a small Entry.

Poupetons with Gravy.

TAKE a Quantity of lean Veal, proportionable to the Bigness of the Poupeton you design to make, put it upon a Dresser with some Bacon,

Bacon, Beef Sewet, Parsley, green Onions cut small, and a few Mustrooms, seasoned with Salt, Pepper, fine Herbs, and fine Spice, all well minced together; take Crums of Bread the Bigness of your Fist, put it into a Stew-pan with Cream, or Milk, let it boil upon a Stove to the Consistence of Cream, and put in it two Yolks of Eggs; this done, take it off and let it cool; when your Meat is half minced, put in four or five Yolks of Eggs, with your Bread boiled in Cream, and make an End of mincing your Meat; then take a Stew-pan, and lay in it Slices of Bacon, with some Mince-meat over them; smooth your Meat, rubbing it with Eggs beat up; then take as many young Pigeons as you think fit, scald and pick them well, draw them clean, truss and blanch them; take them out and put them in cold Water, and pick them again; put them into a Stew-pan with a few Cocks-combs, some Sweet-breads of Veal, Mushrooms, and Truffles cut in Slices; season it with Salt and Pepper, moisten it with Gravy, and let it simmer over a slow Fire; when ready, skim off the Fat, and thicken it with Veal and Ham Cullis; you may put in it Tops of Asparagus, and Bottoms of Artichokes, which must be blanched, before you put them in your Ragout; let it be of a good Taste, and let it cool; when it is cold, put your Pigeons in the Stew-pan with your Mince-meat and Ragout, but take Care not to put too much Sauce; cover your Poupeton with the same Mince-meat, smoothed and rubbed with beaten Eggs; lay your Slices of Bacon uppermost, and put it in the Oven, otherwise under a Cover, with Fire under and over: Being done, take the Fat off, and put it into your Dish, turning it upside down; let it be of a fine Colour, make a Hole in the Middle the Bigness of a Crown-piece, and put in it a little Essence; then serve it up hot for a first Course.

POUPETONS of Quails, Partridges, Turtle-doves, Ortolans, Larks, Hares, and Rabbits, are dressed in the same Manner, the Difference is only in the Ragout you put in it; for you must always make Use of the same Sort of Mince-meat.

Poupetons with Blood.

TAKE Slices of Hare and Rabbit, put them upon a Dresser, with a Bit of Ham, some Mushrooms, a couple of green Truffles, some Parsley and green Onions cut small; season them with Salt, Pepper, sweet Herbs, and a little sweet Basil, mince them all together, and put in it three or four Yolks of Eggs: Kill some Pigeons on the Spot, keep the Blood, put in it a little Lemon-juice, to keep it from Turning, scald, pluck, and gut them, and dress them, as above; then put them into a Pan with some Sweet-breads, Mushrooms, and Truffles cut into Slices; moisten them with Gravy, and let them boil upon a slow Fire; when done, skim off the Fat, and thicken it with a little Cullis; then put in your Pigeons Blood, but do not let it boil, lest it should turn; let it be of a good Taste, put in some Cocks-combs, and let it cool: Cut some Bacon into small Dice, the Quantity of two Thirds of the minced Hare; mix it all together, and work it into a Paste; then line the Bottom of a Stew-pan with Slices of Bacon, cover this with your Mince-meat, and smooth it; then put in your Ragout of Pigeons, put over some of the Mince-meat, smooth it with Eggs beat up, with Slices of Bacon
over

over it, and put it into the Oven, or under a Cover, with Fire under and over; when it is ready, take off the Fat, and turn it upside down into the Dish; make a Hole in the Middle, the Bigness of a Crown-piece, put in a little Essence of Ham, and serve it up hot for a first Course.

If you do not care to serve your Poupetons with Pigeons and their Blood, you may serve them with Woodcocks, or Snipes, or with a Ragout of wild Fowl.

Poupetons with Quails.

PROPORTION your Quantity of Mince-meat to the Bigness you design to make your Poupeton of; take some Veal, Beef Sewet, Bacon, a few green Onions, Parsley, Ham, and Mushrooms; season it with Salt, Pepper, Nutmegs, sweet Herbs, and fine Spice, all minced together with Crums of Bread boiled in Cream, with four or five Yolks of Eggs, all well minced; then take a Stew-pan, and put in some Slices of Bacon and Mince-meat, rub it with beaten Eggs, and smooth it; put in it a Ragout of Quails, and cover it with the same Mince-meat, lest the Sauce of your Ragout should run out; then cover it with Slices of Bacon and stew it, with Fire under and over: When the Poupeton is done enough, turn it upside down into the Dish; make a Hole in the Middle, the Bigness of a Crown-piece, in which put a little Cullis, and serve it hot.

You may make Poupetons with all Sorts of Meat, the Variety of it lies only in the different Sorts of Ragouts you put in.

Poupetons with Fish.

TAKE two or three Carps, scale them, and take the Skin off and the Bones out; put the Flesh upon a Dresser, and the Flesh of an Eel, some Mushrooms, Parsley, and green Onions minced; season it with Salt, Pepper, sweet Herbs, fine Spice, a little Garlic, and some Crum of Bread boiled in Milk; mince it well together, put in Butter in Proportion, with eight Yolks of Eggs, and mince it again all together; put into your Stew-pan some Paper rubbed with Butter, afterwards your Mince-meat of Fish; put over it beaten Eggs, and smooth it; then your Ragout made with soft Roes of Carps, Mushrooms, Artichoke-bottoms, Craw-fish Tails, &c. You will find the Making of this Ragout in the Chapter of *Ragouts*; then cover it with your minced Fish, smooth it well, and cover it with Paper rubbed with Butter: Let your Poupeton be done, as before, and serve it up hot, pouring a Cullis into the Hole that is in the Middle. When you have a Mind to make a Salmon Poupeton, take the Flesh of a raw Salmon, instead of Carps, and make your Stuffing in the same Manner; then make a Fricassee of Slices of Salmon and Lobsters; your Poupeton being in the Pan, put in the Ragout of Slices of Salmon, cover it with the same, and let it be done; when it is enough, dish it up, and serve it, in the same Manner as before.

You may make Poupetons with Soles, sliced Perches, Trouts, Eels, Turbots, Dabs, or any other Sorts of Fish, with the same Stuffing, and the same Manner of Dressing; what makes the Difference, is only the Ragout you put in, which must always bear the Name of the Fish you dress.

A Sort

A Sort of Dish called a small Button.

MAKE Mince-meat well seasoned, as for a Poupeton; take a Stew-pan, and put in it Slices of Bacon to wrap your Button in; put in it a Ragout of Mushrooms, Veal Sweet-breads, Bottoms of Artichokes, Cocks-combs, Mushrooms, Truffles, and Tops of Asparagus, with a white Sauce; cover your Ragout with your Mince-meat and Slices of Bacon over it, and let it be done gently; when done, clear the Fat, dress it in its Dish with some Cullis, and serve it hot for a first Course.

You may make the same Button with the Flesh of Carps, Eels, Tench, or any other Fish well minced and well seasoned.

C H A P. XIV.

Of Entries of Pullets.

Fowls forced with Craw-fish.

TAKE some Fowls, pick them very clean, gut and singe them; thrust your Finger between the Skin and the Flesh; take out the Craw, and make Force-meat with the Flesh of the Breast, as follows: Take Beef Sewet, blanched Bacon, a Calf's Udder also blanched, Chicken Flesh, some Truffles or Mushrooms (when in the Way) Pepper, Salt, sweet Herbs, fine Spice, Crums of Bread soaked in Milk, or Cream, and a Couple of raw Eggs: All which must be cut small, mixed together, and well relished; put Part of this Force-meat into your Fowl's Belly, and a Ragout of Craw-fish Tails and Mushrooms, with a little Craw-fish Cullis; then put the Remainder of the Force-meat over it, and sew up both Ends close; do them again in the Stew-pan with Butter, Salt, Pepper, Parsley, and green Onions; and, above all, let them be very white; then stick a Skewer through the Legs of your Fowls, and put them on the Spit, wrapping them up in some Slices of Bacon, with a Paper round; tie them well, and roast them at a slow Fire; when they are roasted, take them off the Spit, dress them up handsomely, pour over them a Ragout of Craw-fish Tails, and serve them up hot for Entry.

ANOTHER Time, serve up your Fowls, in pouring a Cullis over them, instead of Craw-fish Tails.

Fowls with Craw-fish, another Way.

TAKE some fine Pullets, pick them clean, gut and singe them; put the Livers upon the Dresser, with a little scraped Bacon, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, with Mushrooms and Truffles, if you have any, and a Bit of Butter; mince all together, and put it into the Belly of your Fowls; then put them into a Stew-pan with a Lump of Butter, Branches of Parsley, green Onions, Pepper, Salt, and sweet Herbs; let your Fowls be well blanched, before you put them to the Spit; wrap them up in Slices of Bacon, with a Paper

round

round them; when they are done, dish them, and serve them up with a Ragout, as above, or else in a Cullis of Craw-fish.

ANOTHER Time, instead of mincing the Livers of your Fowls, cut them in four or six, with some other Livers and Craw-fish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, sweet Herbs, and fine Spice; all being well minced together, put it into the Belly of your Fowls, and let them be blanched, as those above; after they are done, dish them, add to them Craw-fish Cullis, and serve them up hot.

Fowls with Oysters.

PICK and singe well your Fowls, and gut them; cut the Liver into Bits, with a Dozen of Oysters, and a Bit of Butter, seasoned with Pepper and Salt, sweet Herbs, fine Spice, Mushrooms, Parsley, and green Onions; put all in a Stew-pan, for a Moment, over the Fire; then put all together into the Belly of your Fowls, and do them again, as above; in spitting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragout of Oysters in Readiness for the Time your Fowls be dressed, and make your Ragout thus: Take three Dozen of Oysters, blanch them in boiling Water, put them into a Cullender to drain, and take out the Hard in the Middle; put in a Stew-pan a Ladle of Ham-Cullis, or as much as you think fit: If you have but one Fowl, there need not be so much of it; put it over the Fire, skim off the Fat, and taste it; then put in your Oysters, in changing your Stew-pan: When your Fowls are done, put your Ragout over them with the Juice of a Lemon, let it be relishing, and serve your Fowls up hot for Entry.

Fowls with Oysters and Cullis of Craw fish.

DRESS your Fowls, as those before, with this Difference, that, instead of using Cullis of Ham, you put a good Cullis of Craw-fish over them, and serve them up hot for Entry.

Fowls with Oysters the Dutch Way.

DRESS your Fowls, as before; roast them, and make your Oyster-ragout in this Manner: Blanch what Quantity of Oysters you think fit; being blanched, singe them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Dust of Flour, with a little Gravy; season the Whole with Pepper, Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oysters, and let it be of a good Taste: when your Fowls are ready, dish them up, put your Oyster-ragout over them, and serve them up hot.

Another Entry of Chickens or Fowls.

AT another Time, blanch your Oysters only in their own Liquor, which keep by you; pick the same, as before, and, the Liquor being settled, put Part of it in a Stew-pan well tinned, with a couple of Anchovies cut small, and a little Gravy; then stew them; this done, put in Butter, of which a Bit must be rolled in Flour; your Sauce being thick, throw in your Oysters; when ready to serve up, place in it your Chickens, pour over them your Ragout of Oysters, with the Juice of a Lemon, and serve it up hot for Entry.

ANOTHER Time, you may put with your Ragout blanched Parsley cut small, and, at another Time, a Lemon cut in small square Pieces.

Chickens with Oysters, the Flemish Way.

DRESS your Chickens, as before, and make your Ragout, as follows: Blanch your Oysters in their Liquor, which lay by, and pick them, as before; put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, some Butter, Parsley, and Terragon, all together well blanched and cut small; Lemons cut in Slices or small Squares, an Anchovy cut small, Pepper, Salt, and Nutmeg; then put your Oysters over the Fire, and take Care the Sauce does not turn; when your Fowls are roasted, take them off the Spit, take the Wings and Legs from the Body, slice them upon the Breast, crush them between two Dishes, and put your Ragout of Oysters over them; let it be of a good Taste, and serve it up hot for Entry.

Fowls, the Montmorency Way.

TAKE a Fowl, singe, gut, truss, and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, split it in the Back; put into the Belly a small Ragout with Sweet-breads of Veal, Mushrooms, Truffles, if you have any, and some Bottoms of Artichokes; put it a stewing in a Stew-pan with Slices of Bacon, Ham, and Veal; being stewed, take it off, and put in it a little Broth; let it have a Boil, strain it off in a silk Strainer, and skim the Fat well off; set it on again, and let it stew, till it turns to Caramel; then put in it your Fowls, put your Bacon-side into the Caramel, and put it upon hot Cinders, that it may glaze as it should; being ready to serve up, put a Cullis of Ham, or a Sauce made the *Italian* Way, into your Dish, then your Chickens over it, and serve it up hot for Entry.

A roasted Fowl with Achia.

TAKE a Fowl, singe, pick, and gut it very clean; put the Liver upon the Dresser, with Bacon scraped, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, and a little Butter, and cut all together very small; then put them in your Fowl's Belly, and put the same in a Stew-pan, with good Butter, Parsley in Branches, green Onions, Pepper, Salt, sweet Herbs, and, above all, let your Fowl be very white, plump, and round; spit it with Slices of Bacon, and Paper round it.

ANOTHER Time, do not cut your Liver small, only cut it in four or five Pieces, with some other Livers, and Slices of Achia, and season it, as before: Take of Achia as much as you think fit, cut it into Slices, and blanch it in hot Water; being blanched, put it into cold Water, and let it drain in a Cullender; being drained, put it in a Stew-pan with Gravy and Cullis, and let it boil: The Fowl being ready, put it into a Dish, with your Ragout of Achia over it; let it be thin, of a good Taste, and look well, so that it may please the Eyes of your Guests, and serve it up hot for Entry.

A Fowl with Mangoes roasted.

TAKE some Fowls, and order them, as above; there is only the Ragout that makes the Difference; take the tenderest Mango you can get, cut the Flesh of your Mango in Slices, take what is within-side, blanch well all together in hot Water, put it into cold Water, let them

them drain, put them in a Stew-pan with Cullis of Ham, and let it have a Boil; when your Fowls are done, dish them up, put your Mango over them, and serve them up hot for Entry.

Roasted Fowls with Anchovies.

DRESS your Fowls, as before, and put them on the Spit; take some Anchovies, wash them, cut a couple of them small, and the other in Slices; put those that are cut small in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon; your Fowls being roasted, take them off the Spit, and dish them up; put your Anchovy Cullis over them, your Anchovies in Slices over them, and serve them up hot for Entry.

A roasted Fowl with Shalots.

TAKE a Fowl and order it, as before, except only, that you put a few Shalots into the Force-meat; your Fowl being done, take it off, and make your Shalot-fauce, as follows, *viz.* Take some Shalots cut very small, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and a little beaten Pepper, and place it in your Fowl and Sauce, and serve them up hot for Entry.

Fowls in Buskins.

THESE Sorts of Entries are seldom used, but in great Entertainments; take three fine Fowls, singe them slightly, and take off the Legs, but leave as much Skin as you can; then take off the Wings, but do not cut off the Pinions; there must be no Skin left on the Wings, that they may be the easier larded; do the same with all your other Fowls; then take the Breast, and cut the Flesh into small Squares, together with that which remains on the Carcass; then take your Legs, take out of them the Bone and the Flesh, without breaking the Skin, and leave only a little Stump of Bone on the End of the Leg, like the small Bone on a Mutton Stake; cut the Flesh of your Leg into small Squares, with Mushrooms, some Slices of Partridge, and Ham cut into small Squares; put to it some Sweet-breads of Veal, Truffles, Parsley, green Onions, a little scraped Bacon, Pepper, Salt, sweet Herbs, and fine Spice; put all together, a Moment, over the Fire; see that it be well relished, put in the Juice of a Lemon, stretch the Skin of your Legs, put of this Salpicon into each Leg, and sew them up; then let it stew over a small Braise, as follows, *viz.*

TAKE a Stew-pan, put in it some Slices of Bacon and Veal, place in it your Legs, season them, and cover them with the Slices again; let it stew, and moisten it with good Broth, but let it not be too much done; when done, take it off and drain them; dish them up, putting some Cullis of Ham to them, and serve them up hot for Entry.

ANOTHER Time, instead of Salpicon, use Force-meat, and lard them with fine Bacon; you may do the former in like Manner.

An Entry of Fowls Wings.

AS to the Wings of Fowls, they are larded; you put them a stewing in a Stew-pan, with Slices of Veal and Ham, a couple of Onions, Cloves, and good Broth; being done, take them out of the Stew-pan, keep them hot, strain off the Broth they have been

stewed in, and skim off the Fat very well; then put it over the Fire again, and let it stew, till it turns to Caramel; take Care it does not turn black; then order in it your Wings, and the Bacon-side upon the Caramel, and put it upon hot Cinders, that it may glaze softly; being ready to be served up, if they are not glazed enough, put them a little over the Fire, but do not leave them, if you will have them good; you may serve them up with an Essence, or put a little Cullis and Gravy into the Stew-pan where they have been a doing, and a little Broth with the Juice of a Lemon; skim well off the Fat, strain it through a silk Strainer, and serve it up with the Wings over it; see it be relishing, and serve it up hot for Entry.

You may serve them up with a Ragout of Endive, Celery, *Spanish* Cardoons, Lettuce, the Hearts of Purslane, or Tops of Asparagus; this depends on the Fancy of the Artist.

Fowls, the Tartarian Way.

PICK well your Fowl, cut it in two, and beat it with the Flat of your Kitchen-knife; put it in a Stew-pan, with Slices of Bacon, Pepper, Salt, sweet Herbs, fine Spice, Parsley, and green Onions; let it stew softly, till it be almost done; then strew them with Crums of Bread, &c. and let it broil upon the Gridiron; see that it have a good Colour; serve it up with a Remoulade, or Gravy, and the Juice of a Lemon over it; you may make Use of Butter, instead of Bacon.

A roasted Fowl accompanied.

PICK your Fowl well, gut it, and take out the Breast-bone; you must have in Readiness a small Ragout of young Pigeons, with Cocks-combs, Mushrooms, and Truffles; put it into the Belly of your Fowl, and stuff both Ends with a little Force-meat; put it on the Spit, wrapped up in Slices of Bacon and Paper; make a Ragout of Sweet-breads of Veal, Mushrooms, Cocks-combs, and Craw-fish Tails, put it all together in a Stew-pan, with a little Cullis and good Gravy, and set it a stewing; then take half a Dozen of Craw-fish, and half a Dozen of Sweet-breads of Veal, larded and glazed, as has been shewn with the Wings of Fowls; your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and dish them up; your Ragout being relishing, and the Fat well skimmed off, put in more Lemon-juice, and place your Chickens upon it, with the Sweet-breads of Veal, and the Craw-fish round them; observe that, after your Craw-fish have boiled, you must pick the Tails, and force the Body of your Craw-fish with a little Salpicon, made with Truffles and Mushrooms, moistened with a little Cullis; then force the Body of your Craw-fish, and put them in a small Seasoning, that they may take a Taste; put them round your Fowl, between each Sweet-bread one Fish, and serve it up hot for Entry.

A Fowl, the Jamaica Way.

TAKE a good young Fowl, truss it, and put a small Ragout in the Body of it; wrap it up in Paper with Slices of Bacon, put it on the Spit, and, when it is done, serve it up with a minced Sauce, or with a Ragout, or what you think fit.

Roasted

Roasted Fowls with Truffles.

TAKE the best Fowls you can get, pick and clean them well ; scrape some Bacon upon a Plate, pare a couple of green Truffles, wash them well, and cut them small ; put them upon your scraped Bacon, with Parsley and green Onions cut small, a very little Basil, and the Livers of your Fowls cut also small, and seasoned with Pepper, Salt, and a Bit of Butter ; mix all together, put it into your Fowls Bellies, and put them in a Stew-pan, with good Butter, Parsley, green Onions, Pepper, and Salt ; your Fowls being pretty round and white, bind them with Packthread, wrapped up in Paper with Slices of Bacon ; set it a stewing over a slow Fire, pare green Truffles, wash them well, cut them in Slices, put them in a Stew-pan with Veal-gravy, and let it stew over a gentle Fire, seasoned moderately with Pepper and Salt ; then thicken the Ragout with Cullis ; your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and dish them up handsomely ; let your Ragout be relishing and of a sharp Taste, pour it over your Fowls, and serve them up hot for Entry.

Fowls with Mushrooms.

TAKE good Fowls, and order them, as those with green Truffles ; scrape some Bacon white, add to it a few Mushrooms, Parsley, green Onions, a very little Basil, with the Livers of your Chickens, seasoned with Pepper and Salt, all cut small and mixed together, and put into the Bellies of your Fowls ; put them in a Stew-pan, with a Lump of Butter, Parsley, green Onions, Salt, and Basil ; being thus blanched, tie them to the Spit with Packthread, being wrapped up in Slices of Bacon, and let them be done softly ; make a Ragout of Mushrooms in this Manner : If your Mushrooms be dry, let them soak in luke-warm Water, an Hour or two ; then take them out, put them in a Stew-pan with Veal-gravy, and let them stew gently ; having stewed a Quarter of an Hour, thicken it with Veal and Ham-Cullis ; the Fowls being done, draw them off the Spit, take off the Slices of Bacon, and dish them up handsomely ; let the Ragout of Mushrooms be relishing and sharp, pour it over your Fowls, and serve them up hot for Entry.

Roasted Fowls with sweet Herbs.

TAKE good Fowls, pick and gut them clean, scrape some Bacon, with a little Ham cut small, a little Basil, Parsley, and green Onions, with your Fowls Livers cut small, seasoned with Salt and Pepper ; mix all together, and put it into the Body of your Fowls ; bind it well on both Ends, lest this small Seasoning drop out ; see that you never cut a Hole on the Backside ; blanch them in a Stew-pan with a little Butter, Parsley, and green Onions, all in Branches ; then spit them, wrapped up in Paper with Slices of Bacon, and put them to the Fire to be done gently ; when done, draw them off, take off the Slices of Bacon, and dish them up handsomely ; pour over them a Cullis of Ham, and serve them up hot for Entry.

Fowls with forced Cucumbers roasted.

TAKE good Fowls, pick and gut them clean, take off the Breast and other Bones, put the Flesh upon a Dresser with a little Ham, blanched Bacon, and an Udder of Veal blanched, together with Mushrooms, a little Parsley and green Onions, a few sweet Herbs, and fine Spice, two or three Yolks of Eggs, and some Crums of Bread soaked,

either in Cream, or Milk ; let these Crums of Bread boil, and, when they are cold, put them into your Force-meat ; mince all well together, and force therewith your Fowls, and set by a little of your Force-meat ; bind them well on both Ends, blanch them again, as the other were before, put a Skewer through the Legs, spit them, wrapped up in Slices of Bacon, bound round with Paper, and let them roast with a slow Fire ; take four middling Sorts of Cucumbers, peel them, and take out the Inside ; this done, blanch them in one Boil ; afterwards put them in cold Water, and stuff them with the Mince-meat you have set by ; put into a Stew-pan some Slices of Bacon, place in it your Cucumbers, season and moisten them with a little good Broth, and put them a stewing ; take half a Ladle of thin Veal and Ham Cullis, put it into a Stew-pan, and let it boil ; see this Cullis be relishing ; your Fowls being done, take them off, and dish them up handsomely ; then take out your Cucumbers ; being drained, put them round your Fowls, pour over your Cullis with the Juice of a Lemon, and serve them up hot for Entry.

CAPONS are dressed, as Fowls.

Roasted Fowls, the Italian Way.

TAKE your Fowls, pick and gut them, as before ; take Parsley, green Onions, Mushrooms, Truffles, your Fowls Livers, scraped Bacon, a little Butter, sweet Herbs, and fine Spice ; mince all together, and put it into the Bellies of your Fowls ; then blanch them in a Stew-pan, as is shewn before ; spit them, and wrap them up in Slices of Bacon and Paper ; take Parsley, green Onions, Terragon, and Mint, and blanch them ; squeeze them well to get the Water out, and mince them very small ; put into a Stew-pan as much of it as you think fit, with four Yolks of Eggs, a Glas of Champaign, half a Glas of Oil, a couple of Anchovies cut small, half a Lemon cut into small Squares, a little beaten Pepper and Salt, with a couple of Rocamboles cut very small, or bruised ; put all together over the Fire with a little Cullis, and take Care it does not turn ; then draw off your Fowls from the Spit ; take off the Slices of Bacon, and dish them up, with your Sauce over them ; see it be relishing, and serve them up hot.

Another Entry of Fowls, the Italian Way.

ORDER your Fowl, and blanch it in a Stew-pan, as before, except only you use no Butter, but Oil and the Juice of a Lemon ; this done, spit it, wrapped up in Slices of Bacon and Ham, bound in Paper with Packthread ; take a Ladle of good Veal-Gravy, and as much of Ham-Cullis, with the same Quantity of good Broth, two Glasses of Champaign, or *Rhenish* Wine, with half a Glas of good Oil, a Lemon pared, and cut in Slices, two Onions cut in the same Manner, some Basil, Thyme, two Laurel-leaves, a little Coriander seed pounded, some Cloves, and five or six Cloves of Garlic ; put all together over the Fire, let it boil to a short Sauce, and skim it as much as you can ; let there be no Oil remaining, and strain it through a silk Strainer ; your Fowl being done, draw it off the Spit, and take off the Slices of Bacon ; dish it up handsomely, pour your Sauce over it, and serve it up hot for Entry.

Other Fowls, the Italian Way.

DRESS your Fowls, like those here before, the Sauce only makes the Difference ; take a little Parsley, Terragon, a few green Onions
out

cut very small; put all together in a Stew-pan, with a Glass of Champagne, the Juice of a Lemon, a couple of Rocamboles, a little Basil, two Ladles of Ham-Cullis, a little beaten Pepper, and a Spoonful of good Oil, all together; having had one Boil, taste it, and see it be high seasoned with Lemon; put your Sauce into the Dish, and the Fowls upon it. They dress also Fowls in this Manner, by slicing them into Pieces; your Fowls being done, take them off, and cut them into Slices or Pieces, and they are excellent either with an *Italian Sauce*, or in Fillets, according to the Palate of the Master; Capons may be dressed, the same Way, and served up hot for Entry.

A Fowl, or Capon, in a Galantine.

TAKE as many Fowls as you will make Galantines; for out of each Fowl is made a Galantine; singe and pick them clean, split them in the Back, take off the Skin as neatly as you can, and take Care not to tear it; then take the White of your Fowls and cut it in Slices, with Ham in Fillets, Bacon, and some Pistachoes, cut in Slices; place all together in a Dish; take the Remainder of your Fowls Flesh, with some *Scotch Collops* of Veal, a Piece of Bacon, and a Bit of Beef-sweet and Ham, chopped all together into small Bits; put it upon a Dresser, with Parsley, green Onions, sweet Herbs, fine Spice, Salt, and Pepper, and mince it very well; put in it some Yolks of Eggs, and pound all together in a Mortar; let your Force-meat be relishing; then stretch your Fowls Skins over the Dresser, and make a Laying of Force-meat on the Inside of the Skin in all its Extent: make a Fillet of the White of your Fowls, which you have cut thus, with a Fillet of Ham, a Fillet of Bacon, a Fillet of Pistachoes, and a Fillet of Yolk of Eggs, if you will serve them up for a Side-dish; then again a Laying of your Force-meat, and so go on, till all your Fowls Skins are filled up; sew up and join the Skins together, as if they were whole; then take a Kettle, put in it Slices of Bacon and Veal, place it in your Fowls, and season them; cover them with the same Slices on the Top, as at the Bottom; put in it half a Bottle of White-wine, some Cloves of Garlic, and some Broth; put it a stewing very gently, with Fire under and over; see it be not too much done; then take your Fowls off the Fire, and let them cool in their Braise or Liquor, so that they may take a Taste; you may serve them up whole, upon Napkins, or cut in Slices, or to serve to garnish some large Side-dish; they are served up hot, if they are for Entries, with a Ham-Cullis over them, or cut into Slices with a Cullis or Essence.

Fowls with Passepierre.

PICK and gut your Fowls clean, cut the Livers small, with a little Bacon scraped, a Bit of Butter, Mushrooms, Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine Spice; cut all small together, and put it into the Bellies of your Fowls; blanch them, as shewn before; spit your Fowls, wrapped up in Slices of Bacon and Paper, &c. Then take some Passepierre, pick and throw away the coarse Part of it, and blanch them in hot Water; then put them into cold Water, and afterwards in a Stew-pan, with half a Ladle of Gravy, and as much Cullis of Ham; let all boil a Moment; your Fowls being done, take them

off, and take off the Slices of Bacon; dish them up with your *Passepierre* over them, and serve them up hot for Entry.

Fowls with Christmarine.

ORDER your Fowls, as those before; take Christmarine, and blanch it; put it in cold Water, pick it clean, and put it in a Stew-pan, with half a Ladle of Veal-Gravy, and as much Cullis; put it over the Fire, boil it a Moment, see it be relishing, and dish it up; your Fowls being ready, place them over your Christmarine, and serve them up hot for Entry.

Roasted Fowls with sweet Herbs and Onions.

TAKE good Fowls, pick and gut them well; then take their Livers, together with Parsley, green Onions, sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Bit of Butter; cut all together very small, put it into the Bellies of your Fowls, and tie up both Ends, to keep in the Seasoning; blanch them in a Stew-pan, as before; spit them, wrap them up in Paper with Slices of Bacon, so tie them up, and let them roast at a slow Fire; take two or three Dozen of small Onions, peel and blanch them; put them in cold Water, and then in a Stew-pan with good Broth; being almost stewed, thicken your Onions with a Ham-Cullis, and let them stew softly; when stewed enough, skim well off the Fat, and put in it the Juice of a Lemon; your Fowls being done, draw them off the Spit, dish them up handsomely, pour your Onions over them, see your Cullis be good and relishing, and serve it up hot for Entry.

ALL Sorts of roasted Capons may be served up with the same sweet Herbs and Onions.

Roasted Fowls with Garlic.

PICK and gut well your Fowls, take their Livers, with Parsley, Pepper, Salt, sweet Herbs, fine Spice, a Clove of Garlic, scraped Bacon, and a Lump of Butter; mince all well together, and put it into the Bellies of your Fowls; blanch them in a Stew-pan, like those here before; spit them, wrapped up in Slices of Bacon and Paper, and put them to the Fire; take a Dozen Cloves of Garlic, pick and blanch them in hot Water; being blanched, and almost done, put them in a Stew-pan with half a Ladle of Ham-Cullis, and the same Quantity of good Gravy; put all this over the Fire, boil it up, and skim well off the Fat; see that your Cullis be well ordered, and put into it the Juice of a Lemon, in serving up your Fowls; which being done, draw them off the Spit, take off the Slices of Bacon, dish them up with your Garlic Ragout over them, and serve them up hot for Entry.

Fowls in Scotch Collops.

PICK and gut your Fowls, truss the Legs inside the Body, and blanch them; then cut them in two, break the Bones a little, and lard it with thin Bacon; this done, put it on the Spit like other Scotch Collops, as described before; serve it up with a Ham Cullis, or Gravy taken out of the Stew-pan wherein it has been a doing; you will find this Way of dressing Fowls in several Places, and serve it up hot for Entry.

Fowls

Fowls in a Well, with Mushrooms.

TAKE two Fowls, split one in the Back and the other in the Breast ; take out all the large Bones, and lard their Inside with Ham ; sew them together, so that both may make but one ; after that, make a Ragout of Mushrooms, fill therewith the Bellies, tie them at both Ends, and set them a doing upon a dry Braise. Take a small Kettle, and put in it Slices of Bacon, Veal, and Ham ; then put in your Fowls, season them with Pepper, Salt, Onions, and sweet Herbs ; lay over them again your Slices of Veal, Bacon, and Ham ; put them a stewing, with Fire under and over ; when they are done, take them out to drain, dish them up with a Ham-Cullis over them, or else a small Ragout of Mushrooms.

Fowls with Force-meat.

TAKE a Fowl, pick it, split it in the Back, and take off the Skin ; take the White of your Fowl, with some White of Partridges, or other Fowls, cut all into small Dice ; take Bacon, Ham, or Pistachoes cut in the same Form ; then take the Flesh of your Fowl you laid by, and cut it into Fillets, a Piece of a Nut of Veal, a Piece of Bacon, Calf's Udder, and a little Beef-sweet, minced all together very small, seasoned with Pepper, Salt, sweet Herbs, fine Spice, Parsley, green Onions, a Crum of a Clove of Garlic, and two or three Yolks of raw Eggs, all well minced together ; put them in the Dish where you have put the Meat cut in small Dice, together with Truffles, if you have any, cut in the same Shape ; fill up with this your Fowl's Skin ; let it be plump and round, then let it be done upon a clear Braise, and serve it up with a Ham-Cullis over it. Another Time, lard your Fowl with fine Bacon, and do it like *Scotch Collops* ; you may serve it up cold for a Side-dish, and, cutting it into Slices, garnish therewith a large Dish.

A Fowl in a Vale.

A Fowl in a Vale is very near the same, as a Fowl in a Football ; only they do not take off the Feet and Wings in this : Take a Fowl, pick it clean, split it in the Back, take out all the Bones, leaving only one in the Legs, that may hold the Foot, and stuff it with Force-meat, like that here above ; sew it up, and let it have the Shape of a Fowl again ; thrust the Feet into the Belly, and the Wings the same ; put it in a long deep Stew-pan, with Slices of Bacon and Veal, wrap up your Fowl in a Boulting-cloth, and put it in this same Stew-pan, seasoned with Pepper, Salt, Cloves, sweet Herbs, and Onions ; go on, laying over it the same Slices of Bacon and Veal ; moisten it with a Ladle of Broth, and two Glasses of White-wine ; put it a stewing softly, take Care it be not over done ; then take some Ham cut into very small Slices, beat them flat with the Back of your Knife, cut them into other Slices as small as you can, and then into small square Bits, as small as the Head of a Pin ; put them into a Stew-pan, with a small Bit of scraped Bacon, and put it a sweating upon a Stove with a slow Fire ; when it has taken a little Colour, put in a little Bit of Butter, with a Dust of Flour, and stir it with a wooden Ladle, to make your Flour pretty brown ; then moisten it with a Ladle of Broth, let it boil, and skim well off the Fat : If your Sauce is not plenty, or thick enough,
only

only put a little of your Cullis into it; your Fowl being done, draw it to drain, and dish it up, putting over it this small Salpicon of Ham, with the Juice of a Lemon, and serve it up hot for Entry.

At another Time, put into it Truffles cut in the same Manner, together with a Cullis of Ham.

Fowls in Grenadins.

PICK and split your Fowls in the Back, draw them, and take out all the Bones; then put into the Belly a Salpicon, made of Ham cut like small Dice, together with some Truffles, Mushrooms, cut in the same Form, Sweet-bread of Veal, and some Slices of Fowls all raw: Melt in a Stew-pan some Bacon, with Parsley and green Onions; put all your Meat into the same Stew-pan, seasoned with Pepper, Salt, and the Juice of a Lemon. Let it be relishing, put it into the Belly of your Fowl, sew it up, and let it be round and plump; lard it with fine Bacon, and put it a stewing, with Slices of Ham and Veal, Onions, a Bunch of green Onions, Parsley, Cloves, a little Basil, and Thyme; moisten it with Broth, and let it stew slowly: Being done, take out your Fowl, strain off the Liquor in a silk Strainer, skim it well, put it on the Fire again, and let it stew, till reduced to Caramel. Then put in your Grenadins, put it upon hot Cinders, to glaze slowly, or over a Stove with a slow Fire, and do not stir from it, till done; then dish up with an Essence of Ham, and serve it up hot for Entry.

Marbled Fowls.

PICK your Fowls clean, split them in the Back, and take out the side Bones and those of the Legs; take Ham cut into Slices the Breadth of your little Finger, seasoned with sweet Herbs and fine Spice, and lard therewith the Inside of your Fowls. Make a Ragout of Sweet-breads of Veal, Cocks-combs, Truffles, and Mushrooms; make an Abbess with Paste, and Hog's-lard, as if it were for a Pye; put in a Slice of Bacon, with your Fowl over it; force your Fowl, with your Ragout of Sweet-bread of Veal, and sew up the same; place some Slices of Bacon round your Fowl, and cover it well with your Paste, but see it is not laid double; take a Sheet of Paper dawbed with Hog's-lard, and wrap up in it your Fowl; let it be baked in a Baking-pan, at least three Hours, to be done well: Being baked, take off the Paper, dish it up handsomely, and serve it up hot for Entry.

Fowls with Ham.

SPLIT and gut a Fowl, lay the Liver upon your Dresser, with scraped Bacon, Pepper, Salt, sweet Herbs, fine Spice, green Onions, Parsley, Mushrooms, Truffles, and a Lump of Butter; chop all very small together, stuff therewith the Belly of your Fowl, tie it on both Ends, and blanch it; as here before; this done, spit it, wrapped up in Slices of Bacon, with Paper round it; cut some Ham into small Slices, beat them flat, placethem in a Stew-pan, and let them take a Colour on both Sides; then take them out again, put a little Butter in it, with a Dust of Flour, and stir it with a wooden Ladle, till you see them of a good Colour; moisten it with good Broth and good Gravy, take Care it be not too high coloured; if it is not thick enough, add to it your common Cullis; put in it a Glass of White-wine, skim it,
and,

and, if you think proper, put in again your Ham, but in doing so you make it lose all its Vertue; your Fowl being done, take off the Slices of Bacon, dish it up, putting your Slices of Ham upon it, and then your Cullis of Ham, with the Juice of a Lemon, and serve it up hot for Entry.

At another Time, cut your Ham into Slices, after it has taken a Colour, but never put the same into your Sauce.

A Fowl in the Form of an Hedge-hog.

TAKE a Fowl, pick and gut it, cut the Liver small, with Parsley, sweet Herbs, fine Spice, green Onions, Pepper, Salt, scraped Bacon, and a Lump of Butter; being cut small all together, put it into your Fowl, tied up on both Ends, and blanch it, as that before; this done, lard it with small Slices of Ham, spit it, wrapped up in Slices of Bacon, and tied with a Paper round it; being done, take off the Slices, dish it up, put over it a Cullis of Ham, and serve it up hot for Entry.

A Fowl in the foresaid Form, another Way.

TAKE a Fowl, pick, draw, and order it, as that above; spit it, wrapped up in Slices of Bacon, and tied with Paper round it; see the Head of it is so thrust into the Belly, that there appears nothing of it but the Bill. Take two or three Dozen of Skewers of a Finger's Length (see the Way of making *Skewers*) take thin lean Bacon cut into small Pieces, the Breadth of a Thumb, and twice the Thickness of the Blade of a Knife, joined together; put them in a Stew-pan upon a Stove, to take out the grossest Part of the Fat; then put in it Sweet-breads of Veal cut the Bigness of the End of your Thumb, together with some Mushrooms, some fat Livers, Parsley, green Onions, and sweet Herbs, thick on it, with a Dust of Flour, moisten the Whole with a little Gravy, and let it cool; take your small Skewers, the Length of a Finger, and put upon one of them a Bit of Sweet-bread of Veal, a Bit of Mushroom, and a Bit of Bacon, till the small Skewer is quite full; see you leave so much Wood as will stick in your Fowl, and dip them into the Sauce in which they have lain; strew them with fine Crum of Bread, and let them broil, till they get a good Colour; your Fowl being done, dish it up, with a Cullis over it, and stick in it your Skewers, and serve it up hot for Entry.

A Fowl in Fillets, with Pistachoes.

SPIT your Fowls, and let them roast; being done, take them off, and cut off the Wings, and the White of the Breast; keep a small Sauce ready in a Stew-pan, made with sweet Herbs, a little good Butter, and small Mushrooms, cut into Slices; put it over the Fire with a Dust of Flour in it, stir and moisten it with a Ladle of good Broth, and see it be of a good Taste; take Pistachoes scaled, and cut into Slices; put them in, make a thick Sauce with four or five Yolks of Eggs, and beat the same up with Cream; when your Sauce is pretty short, thicken it with the same Eggs and the Cream; then put in it the White and Legs of your Fowls, with the Juice of a Lemon, and cut your Wings only in two; place the Slices of your Fowls in the Dish, with your
Sauce

Sauce over it, and let there be no Sauce remaining ; make it as relishing as possibly can be, and serve it up hot for Entry.

A roasted Fowl with Chestnuts.

PICK and gut a Fowl, cut the Liver small, together with Parsley, green Onions, scraped Bacon, Butter, Pepper, Salt, sweet Herbs, and fine Spice ; take Chestnuts, peel them, and put them into a Braise, to take off the small Skin ; then mix your Chestnuts with your Force-meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan, with a Bit of Butter ; spit it, wrapped up in Slices of Bacon, with Paper tied round it ; take your peeled Chestnuts, put them in a Baking-pan, with Fire under and over, and take off their small Skin ; put them in a Stew-pan with Broth, and let them be done quite ; when done, pour out the Broth, and put in it half a Ladle of Essence, a little Cullis, and a little Gravy ; your Fowl being done, draw it off the Spit, and take off the Slices of Bacon ; dish it up, put your Chestnuts over it, with the Juice of a Lemon, and serve it up hot for Entry.

Roasted Fowls with Spanish Cardoons.

PICK and gut your Fowls ; put the Livers upon a Dresser, together with scraped Bacon, Butter, Parsley, green Onions, Mushrooms, Pepper, Salt, sweet Herbs, and fine Spice cut all together very small ; put it into the Body of your Fowl, blanch it in a Stew-pan with a little Butter, Parsley, and green Onions in Branches ; this done, spit them, wrapped up in Slices of Bacon, and Paper tied round it ; keep your Cardoons ready, put them in a Stew-pan, with half a Ladle of good Veal-gravy, and half a Ladle of good Ham-Cullis ; put in your Cardoons, being half a Finger's Length, and well blanched : Before you put them into the Cullis, let them have a Boil, and skim them well ; in serving up, put to them the Juice of an Orange : Your Fowl being done, take off the Slices of Bacon, and dish it up with your Ragout over it, and serve it up hot for Entry.

Fowls in Fillets.

PICK, gut, and spit your Fowls, wrapped up in Slices of Bacon, with Paper tied round them ; being done, take them off the Spit, and let them be cold ; take a Stew-pan, put in it fresh Butter, with some Mushrooms cut into Slices ; put your Stew-pan over a Stove, and tofs it up four or five Times ; put in it a Dust of Flour, and stir it ; moisten it with a Ladle of good Broth seasoned with sweet Herbs : Your Fowls must be cut into Slices, and put into this Stew-pan, with some Craw-fish Tails ; thicken your Sauce with Eggs, and serve them up hot for Entry.

A roasted Fowl with green Walnuts.

PICK and gut your Fowl, and cut the Liver small, with scraped Bacon, some Butter, Parsley, green Onions, Mushrooms, Pepper, Salt, sweet Herbs, and fine Spice ; mince all well together ; then take half ripe Walnuts picked and peeled ; take a Handful of them, and mix them with your Mince-meat ; put it all into the Belly of your Fowl, which spit, wrapped up in Slices of Bacon, with Paper tied round ; take about half a Hundred, which is enough, of green Wal-
nuts

nuts picked for one Fowl; blanch them in hot Water; put them in a Stew-pan, with half a Ladle of Ham-Cullis and a little Gravy; let it boil a Moment, and skim the Fat well off; see they have a good Taste: Your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and dish them up; pour your Ragout of green Walnuts over them, and serve them up hot for Entry.

You may serve up Capons, as such Fowls.

Chamfered Fowls.

TAKE some Fowls, pick and draw them well, and cut them in Halves; take out all the Bones, and make a litle Force-meat very fine, with a little Fowl's Flesh, a Bit of a Leg of Veal, a Calf's Udder, some blanched Bacon, Beef-sweet, a little Ham, some Mushrooms, green Truffles, Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt, and mince all together; take some Crums of Bread, put them in a Stew-pan with a little Milk, and let them boil; then let them be cold, and put them into your Force-meat, together with some Yolks of Eggs; then spread your Halves of Fowls over a Dresser, put over them some of this Force-meat, and roll them up one after another. At another Time, you may cut them in four, and let them be done in a Braise; being done, take them off to drain, dish them up with a Ham-Cullis over them, and serve them up hot for Entry.

A Fowl with Cream.

TAKE one or two Fowls, according to the Bigness of your Dish; clean, order, and spit them; being roasted, take them off, and let them grow cold: Take a Bit of Nut of Veal, take well off the Skin, and cut it into Slices, with a Piece of Bacon blanched, some Beef-sweet, a Calf's Udder, some Mushrooms, Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt; put all together in a Stew-pan over the Fire; when enough, take it off, put it upon a Dresser, and mince it well, take the Breasts of your Fowls, and mix them with this Force-meat, being cut small; put them in a Mortar, with some Crums of Bread boiled in Milk; which being cold, put it to your Force-meat, with six Yolks of Eggs, and the Half of the Whites whipped up to Snow: Pound all well together, put this Force-meat in the Bottom of a silver Dish, or other Dish, and your Fowls upon it, and fill it up with what was left of the Force-meat, with a Hole in the Middle, to put in a small Ragout of Sweet-breads of Veal, Cock-combs, and Mushrooms; then cover your Ragout, and make your Fowls as round and plump as you can: Beat up an Egg, and colour your Fowls therewith; see you make them very smooth, strew them with fine Crums of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: Being baked, and of a good Colour, skim off the Fat; wipe off clean the Border of your Dish, set a little Cullis on the Side of your Fowls, and serve them up hot for Entry. If you cannot get a silver Dish, take a Baking-pan, with an Abbe's on the Bottom, after that your Fowls are put into the Dish.

A roasted Fowl with Cream.

PICK and gut a Fowl, blanch it over a Charcoal Fire, and lard it;

it; this done, put it in a Stew-pan, with a Quart of Milk, a Lump of Butter, sweet Herbs, a little Coriander-seed, Pepper, Salt, and Onions cut in Slices, and put it a Moment over the Fire; then spit it, and baste it with the Milk; being almost done, take a Pint of Cream, with a small Handful of Flour, stir all well together, and put in it a good Lump of Butter with Salt; put all together a Moment over the Fire, and stir it with a wooden Ladle; baste your Fowl with Cream, so that it may make a Crust upon it, and let it have a good Colour; being done, take it off and dish it up with a thick Pepper and Vinegar Sauce under it, and serve it up hot for Entry.

A Fowl with a Sauce made of Carps.

PICK and draw well your Fowl, mince the Liver with a little Parsley, green Onions, sweet Herbs, Salt, Pepper, a little scraped Bacon, a Bit of Butter, Mushrooms, and green Truffles, if you have any; put the Whole into the Belly of your Fowl, blanch it in a Stew-pan with Butter, Parsley, green Onions, and Salt; then spit it, wrapped up in Slices of Bacon, with Paper tied round it: Put into a Stew-pan two Pounds of Fillet of Veal, some Slices of Ham, a Carp cut in four laid over the Meat, and put your Stew-pan over the Fire; when you find it sticks to the Pan, take Care it is not burnt, and moisten it with Broth, and half a Ladle of common Cullis, more or less, according to the Quantity you have Occasion for; put in a Glass of Champaign, a Clove of Garlic, some Cloves, a Branch of Basil, some whole green Onions, and a Lemon cut in Slices; skim your Cullis well, see it be of a good Taste, and look well to the Eye; strain it off in a silk Strainer; then take your Carps Melts, blanch them, and put them in your Carp-Sauce: Your Fowl being done, draw it, and take off the Slices of Bacon; dish it up, put your Melts round your Fowl, and the Sauce over it, and serve it up hot for Entry.

A Fowl with Sauce made of Pikes.

ORDER your Fowls, as those with the Carp sauce; the only Difference is, that, instead of Carps, they use Pikes to make the Cullis with; and, instead of Melts, they take some Slices of Pike. At another Time, pound Craw-fish Shells; take all your Meat and your Fish out of the Cullis, put in your pounded Craw-fish, and strain them off in a Sieve, if you will; you may make a Hash of Pike, and some of the White of Partridge, together with a little Culis, in putting this into a Dish, and to make it stick: Your Fowls being done, draw them off, and take off the Slices of Bacon; place them upon this Hash, and put some Craw-fish Tails in your Cullis, with some Slices of Pike, to shew that they are dressed with a Pike-sauce: Put all over your Fowls, let it have a good Taste, and serve it up hot for Entry.

A Fowl in a Braise.

PICK and gut your Fowl, truss the Legs inside the Belly, and lard it with thick Bacon, the Bigness of the Half of a small Finger; season it with Pepper, Salt, sweet Herbs, and fine Spices; then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it some Slices of Bacon and Veal; put your
Fowls

Fowls into it, seasoned with Pepper, Salt, sweet Basil, Thyme, Bay-leaves, Onions, and a Crum of Garlic; continue to cover it with Slices of Bacon and Veal, and moisten it with a Glass of Wine, and one or two Ladles of Broth; stew it with Fire under and over; being done, dish it up, putting a minced Sauce over it, or a Ragout of Sweet-breads of Veal, Cocks-combs, and Mushrooms, or a Cullis of Ham, or a Ragout of Oysters: All which depends on the Fancy of the Cook, if only it has a good Taste; then serve it up hot for Entry.

A Fowl with large Onions.

TAKE a Fowl, clean and order it, like that above; lard it, spit it, and baste it with good Butter; cut large Onions into Slices, put them in a Stew-pan with a Lump of Butter, and put it over the Fire; it being of a good Colour, strew it with a Dust of Flour; moisten it with Gravy, season it, and skim it well; if it is not thick enough, put in a little of your Cullis: Your Fowl being done, take it off, and dish it up; see your Ragout be relishing, and put your Onions over it, with the Juice of a Lemon, and serve it up hot for Entry.

Fowls with Calves Caul.

PICK, gut well, and spit your Fowls; being done, let them be cold; to make the Force-meat, take a Piece of a Fillet of Veal, take off the Skin, and cut it into Bits, with a Piece of Bacon, a Calf's Udder, a Bit of Beef-sweet, some Mushrooms, Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt; put all together in a Stew-pan over the Fire, to sweat about a Quarter of an Hour; then put this Meat upon a Dresser, and mince it well; take the Breasts of your Fowls, and mince them with the other Meat; take some Crums of Bread, boil them in a Stew-pan with Milk, till your Crums be very thick; let it be cold, and put it to your Force-meat, with six Yolks of Eggs, whipping up three Whites to Snow; put all together in a Mortar with your Force-meat: You must have a small Ragout made with Sweet-breads of Veal, Cocks-combs, Mushrooms, and Bottoms of Artichokes cut into Slices; take the Caul of a Calf, or that of a Sheep, the best is that of a Calf; keep as many Pieces of your Caul as you have Fowls; put a Piece of the Caul in a Baking-pan, put in it your Fowl, and then your Force-meat; leave a hollow Place in the Middle to put in your Ragout; go on putting over it another Laying; wrap up your Fowl all round in the Caul, and send it to the Oven to be baked; being done, dish it up with a Cullis of Ham, and serve it up hot for Entry.

A Fowl, the English Way.

TAKE good Fowls, pick and gut them very clean, and make some Forced-meat in this Manner, viz. Take the White of a roasted Fowl, some Mushrooms, some Sweet-breads of Veal, a Bit of Ham, a little Bacon, a Calf's Udder blanched, with some Mushrooms, a little Parsley, green Onions, sweet Herbs, and fine Spice; mince all well together; this done, put to it a couple of Yolks of Eggs, a Crum of Bread the Bigness of an Egg boiled in Milk, or Cream, and
pound

pound it in a Mortar. This done, stuff with this Force-meat the Belly of your Fowls, and tie them up at both Ends, to keep in the Force-meat; blanch them, and bind them with Packthread, with some Slices of Bacon under and over; then spit them, and let them be a doing at a slow Fire: Make a minced Sauce in the following Manner: Put a little melted Bacon in a Stew-pan, with a few green Onions, some Mushrooms, and a Truffle cut small; set all this a Moment upon a Stove; moisten it with Gravy, and let it stew softly over a gentle Fire; being done, skim well off the Fat, and thicken it with a Cullis: Your Fowls being done, draw them off, and untie the Packthread; take off the Slices of Bacon, and dish them up handsomely: Let your minced Sauce be relishing, and a little sharp; put the same over your Fowls, and serve them up hot with the Juice of a Lemon for Entry.

A Fowl in Hash.

TAKE some Fowls ready dressed, take the Flesh, and cut it very small; take the Carcasses, put them in a Stew-pan with good Broth, an Onion cut in Slices, Parsley, and sweet Herbs; when boiled enough, strain it off; then put in it a Bit of Butter rolled in Flour, let it stew again a Moment, and put in it your Hash of Fowls; let your Hash be relishing, and thicken it with three Yolks of Eggs, or more, according to the Quantity of Hash you make; being thick, put in it the Juice of a Lemon, and serve them up hot for a small Entry.

A Hash of Fowls, the English Way.

TAKE Fowls ready dressed, take off the White, cut the same into small square Pieces, and put it in a Stew-pan; boil the Carcasses in a little Broth, and strain it in a silk Strainer; take this Broth, put in it your Pieces of Fowls cut into small Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and, if there is Occasion for it, the Juice of a Lemon; dish it up, garnish it with small Pieces of Bread fried, and serve it up hot for a small Entry.

A Fowl with Saffron, the Polish Way.

DRAW a Fowl clean, and order it as it should be; spit it, wrapped up in Slices of Bacon, with Paper tied round it; take a good many Onions cut into Slices, and boil them in a Stew-pan with Broth as white as possible; being well boiled, strain them off; put them in a Stew-pan, and, if too thick, put Broth to them; they must be just as thick as a Cullis of Ham; then take Saffron, dry it and pound it well, and put it into a Cup, or other Vessel, a good deal of it, together with a little hot Broth; stir it well, and put a little now and then in your Cullis, till you see it is of a good Colour; but your Saffron must not prevail: Take your Fowl off the Spit, cut off the Legs and Wings, put them into your Cullis, and serve them up hot for Entry.

At another Time, take Parsley-roots cut into Slices; boil them, and put to them the same Cullis as above, with the Saffron. Instead of roasting your Fowl, boil it in a Kettle; a Quarter of an Hour will be enough, if it be good and tender; cut it up and dish

dish it, putting your Cullis of Parsley-roots over it, and thus serve it up hot for Entry.

A Fowl, Chicken, or Capon, the Citizens Way.

TAKE a Fowl, singe, pick, draw, and truss it; take a Kettle, or earthen Pot, and put Water in it, enough to soak your Fowl in; put your Pot over the Fire with a Handful of Salt; when the Water boils, put in your Fowl, but let it not boil too much: Put a Lump of Butter in a Stew-pan, or earthen Pot, with a Dust of Flour, Nutmeg, Pepper, Salt, and Oysters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty relishing, take out your Fowl, and dish it up with your Oyster Sauce over it.

AT another Time, take a little Parsley, some green Onions, a little Mint, and a little Terragon, if you have any; you may make your Sauce with Parsley only; but, if you can get Anchovies, cut a couple small, and put them into your Sauce; cut half a Lemon, after having taken off the Rind, into small square Pieces, and squeeze into it the other Half; then put in a little Butter, with a Dust of Flour, and a little Water, Pepper, and Salt, and set your Sauce a stewing. Your Fowl being done, dish it up with your Sauce over it.

AT another Time, put some Endive with your Fowl; when it is done, give it three or four Cuts with a Knife; put it into a Stew-pan with a little Butter, and a Dust of Flour, and set it over the Fire; then moisten it with a little of the same Broth your Fowl has been boiled in; if it be not thick enough, thicken it with Eggs.

AT another Time, dress your Fowl with Onions, in boiling them with it; you may put them in a Stew-pan or earthen Dish, with a Lump of Butter rolled in Flour, Pepper, and Salt, put it over the Fire with some of the same Broth your Fowl was boiled in, thicken your Sauce, and serve it up hot for Entry.

A Fowl with Eels.

TAKE a Fowl, singe, pick, and draw it; take a Liver, put aside the Gall, cut it small, with Parsley, green Onions, Mushrooms, sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Lump of Butter; put all together into the Belly of your Fowl, and blanch it in a Stew-pan with some Butter, Parsley, and green Onions; put it on the Spit wrapped up in Slices of Bacon, with Paper tied round it: Take some Eels, skin them, cut them into Pieces the Length of six Inches, and lard them with fine Bacon; being larded, take White-wine, put in it your Eels, and let them have one Boil; take a Caramel of Veal, in the following Method; *viz.* Take some Veal, Ham, and good Broth, and boil it well, till your Veal is well done; this done, strain your Broth, and let it boil to a short Sauce, till the Gravy turns to Caramel; then put in your Pieces of Eel, put them upon hot Cinders, and let them stew softly, with a little Fire under; your Fowl being done, dish it up, putting to it a Cullis of Ham: Garnish your Dish with Slices of Eel, and serve it up hot for Entry.

AT another Time, instead of larding your Fowl with fine Bacon, lard it thoroughly with thick Bacon; let it stew in a small white

Braise made with Slices of Bacon, seasoned with Pepper, Salt, sweet Basil, Slices of Onions, and a couple of Glasses of White-wine; your Eels being boiled and firm, take a Cullis of Ham, take the Eels out of their Braise, and put them into your Cullis; your Fowl being done, dish it up with your Pieces of Eel round it, together with the Juice of a Lemon in the Cullis, and put it upon it; then serve it up hot for Entry.

A roasted Fowl, the Cardinal Way.

TAKE a Fowl lately killed, pick it clean, thrust your Finger between the Skin and the Flesh in the Breast, and in the Back and Legs; you must do this, as soon as your Fowl is picked, otherwise it will be torn; and, moreover, it is easier to be parted; and draw it the Day following.

You must have, at least, about two Dozen and an half of Craw-fish; when boiled, pick them, and pound the Shells of them as well as possibly can be: The more they are pounded, the more your Fowl will appear reddish; put in it some Craw-fish Tails, a Lump of good Butter, sweet Herbs, fine Spice, Pepper, Salt, green Onions, and Parsley cut small; pound well all together; then take it out of the Mortar, put it over the Fire, stir it, till it be of a good Colour, and pass it through a Strainer; strain it with all your Strength, with a wooden Ladle, and stuff therewith your Fowl, when cold, between Skin and Flesh, in the Back as well as in the Breast and Legs; then wrap it up in Slices of Bacon, with Paper tied round it, so spit it, and let it be roasted; being done, draw it off, and take off the Slices of Bacon; dish it up, putting over it an Essence or Cullis of Ham, and serve it up hot for Entry. At another Time, instead of putting Slices of Bacon round it, besprinkle it with some of the same Butter they were stuffed with.

CHAP. XV.

Of Brusolles and Scotch Collops.

Brusolles, the Italian Way.

TAKE a stale Nut of Veal, take off the Skin, cut it into small Slices, almost as big as an Half-crown Piece, and beat them flat; being all done alike, put them in a Stew-pan, with half a Glass of good Oil, the Juice of two Lemons, some Parsley cut small, Onions, sweet Basil, some Bay-leaves, Garlic, Pepper, Salt, sweet Herbs, fine Spice, and Mushrooms; put all together in a Stew-pan over the Fire, and do not leave stirring it; but, as soon as they are hot, take them off: Take a small Kettle, put in it some Slices of Bacon, take the Skin of the Nut of Veal, and place therein your Brusolles Piece by Piece; your Brusolles being placed, put in their Gravy with the rest, and cover them with Slices of Bacon; then put the Cover over your Kettle,

Kettle, and put a Charcoal-fire under and over ; let them stew very softly ; being done, take out of the Stew-pan the Slices of Bacon and the Bay-leaves ; take away the Fat, and thicken it with common Cullis ; let them be relishing, and serve them up hot for a small Entry.

Other Brusolles with a white Sauce.

YOUR Brusolles being cut, as were those here before, put them in a Stew-pan with Oil, Pepper, Salt, sweet Herbs, fine Spice, Parsley, green Onions, a Clove of Garlic, Mushrooms, and the Juice of a Lemon, all together cut small ; put it over the Fire, and stir it now and then ; strew it with a Dust of Flour, and moisten it with a little Broth, and half a Glass of White-wine ; let it stew with a slow Fire ; being done, thicken it with Yolks of Eggs and Cream ; let it be relishing, and serve it up hot for a small Entry.

Brusolles made with young Rabbits.

TAKE young Rabbits, and flea them ; cut the Flesh into small Bits, and beat them flat with a Cleaver ; put this Meat into a Stew-pan, with Parsley, green Onions cut small, Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, Truffles, if you have any, a Crum of Garlic, some Bay-leaves, half a Glass of good Oil, as much White-wine, and the Juice of a Lemon ; put the Stew-pan over the Fire, and stir it now and then, keeping it hot : Then take a small Kettle, put in it some Slices of Bacon, and place your Brusolles in it, laying them flat as much as possible ; your Brusolles being thus placed, cover them with a Layer of Veal-slices ; break the Bones of your Rabbits, and lay them over your Brusolles, together with some Slices of Bacon ; cover your Kettle, and let it stew with Fire under and over ; your Brusolles being done, take them out, strain off the Gravy, and skim well off the Fat : Put your Brusolles in a Stew-pan, and, the Fat being well taken off from the Gravy, put it to your Brusolles, together with a little Cullis ; let it be of a good Taste, and serve them up hot with the Juice of a Lemon for a small Entry.

You may make Brusolles with Hare, or other Flesh, as well as with that of Rabbits.

Other Brusolles.

TAKE Fillets of Veal, and beat them flat with the Back of your Knife ; put them in a Stew-pan with Slices of thin Bacon the Breadth of two Fingers, and your Fillets of Veal the same ; strew them with Parsley and green Onions cut small, and some Spice ; continue to make a Layer with the like Seasoning, and a Layer of Slices of Meat alternately to the End ; so cover it with Slices of Bacon, and put it a stewing, with Fire under and over, the Stew-pan being close covered ; your Brusolles being done, you may make a Cullis with Carcasses of Partridge, the Whole being well skimmed off ; put these Slices in the Dish, and the Cullis over it, with the Juice of a Lemon, and serve it up for Entry ; or serve them in their Liquor they have been done in, well skimmed, and thickened with a Ladle of your common Cullis,

Scotch Collops with Mutton.

TAKE a Leg of Mutton, take out of it the Pope's Eye, and take off all the Skin; then cut your Pope's Eye, with all the tender Part, into small Bits the Bigness of the End of your Thumb, and flatten them as much as possible: Take a Stew-pan, and rub the Inside all over with Butter; this done, place in it your Collops, season them with beaten Pepper and Salt, Parsley, green Onions, and a Rocambole bruised and cut small; strew slightly your Collops with this Seasoning: Being ready to be served up, put them on a Stove with a quick Fire; keep your Stew-pan continually moving, lest your Collops be burnt; having tossed them up three or four Times in this Manner, dish them up; put in the Stew-pan a little Gravy, a little Ham-Essence, and the Juice of a Lemon; let your Sauce be relishing, pour it over your Collops, and serve it up hot for Entry. Collops of all Sorts of Meat may be dressed in the Manner aforesaid.

Scotch Collops made with Veal.

TAKE a Piece of Veal, make out of it Force-meat pretty thick, make of it small Balls, fry them to have a good Colour, and lay them by, till you are ready to serve up: Take a Nut of Veal, and take off the Skin; then cut it into Bits as small as the End of your Thumb, and beat them flat; rub the Inside of a Stew-pan with Butter, and lay in it your Collops; strew them slightly with Parsley, green Onions cut small, a Rocambole bruised, Pepper, and Salt: Being ready to be served up, put them upon a Stove with a quick Fire, and give them two or three Tosses; when you see them stick to the Pan, and begin to be ready, you must not leave them, for Fear of burning them: Then dish them up, and put in the same Stew-pan a Dust of Flour, and a little Gravy, or Broth; put in it your Balls to stew a Moment, and put them over your Collops, with the Juice of a Lemon; let it be relishing, and serve it up hot for Entry. Garnish your Dish with small Slices of Bacon fried; you may add to the Balls Cocks-combs and Sweet-breads ready done.

C H A P. XVI.

Of white Puddings, black Puddings, and Chitterlings.

White Puddings.

TAKE the White of a young Turkey roasted, the White of a Capon, and some Veal; if you will make a great Quantity of these Puddings, mince your Meat well, and mix with it some Hog's Fat cut in small Dice; season it with Salt and Spice, two large Onions roasted in the Ashes, and well hashed with the rest; add to it two or three Whites of Eggs well beaten to Snow; take a Quart of Milk mixed with a Dozen Yolks of Eggs, and let it boil, till it be thick; take

take Care it does not curdle; put to your Mince-meat as much of this Milk as is necessary, but make it not too thin: Then take Hog's Guts well scalded, scraped, and cleansed; fill them with your Mince-meat, and make your Puddings long, or short, as you please; tie the two Ends, and, as you are stuffing these Guts, prick them a little with a Pin, to give them Vent: When they are all filled, blanch your Puddings in Water, with Slices of Onions in your Water; when you serve them up, broil them in a Sheet of Paper, with Hog's-lard, over a moderate Fire, lest they burst. Serve them up hot for a first Course.

Black Puddings.

PUT in a Stew-pan some Hog's Blood, and, to make them the more delicate, put in a little Milk, and a Ladle of fat Broth; then cut a sufficient Quantity of thin Slices of Hog's Fat, with some Parsley, Chibbol, and sweet Herbs cut small; put the Whole in your Stew-pan, season it with Salt, Pepper, Spice, and Onions done in hot Cinders, and cut small; mix this with your Blood; then make your Pudding as big as you please; your Guts being well cleansed, scraped, and scalded, blanch them in hot Water, and prick them with a Pin; and, if you see the Fat come out, they are blanched enough; take them out of the Water, and, when cold, broil them, and serve them up hot.

Other Sorts of Puddings.

SOME Cooks make likewise other Sorts of Puddings, either with fat Liver, or a Calf's Liver.

The first Sort.

CUT a Quarter of a Pound of Hog's Fat in thin and long Slices, and mince a Pound of fat Livers, with as much of the White of a Capon; the Whole being mixed with six Yolks of Eggs, and two Quarts of Cream, season it with sweet Herbs, Chibbol, Salt, Pepper, fine Spice, and pounded Cloves; then fill with it your Guts either of Hogs, Sheep, or Lambs; let your Puddings boil in Milk, with Salt and Bay-leaves. These Puddings must be broiled, as those before, and served up with Orange-juice.

The second Sort.

MINCE a Calf's Liver, and a third Part of the Liver of a Hog, and pound them in a Mortar, but reserve some cut in Dice; after it is seasoned, as before, put it in either Hog's or Calf's Guts; boil these Puddings over a moderate Fire in White-wine, with Salt and Bay-leaves; after they are cold, being in their Liquor, broil them, and serve them up, as those before.

Hog's Chitterlings.

TAKE the large Gut of a Hog, cleanse it well, put it to soak one or two Days in Water, and blanch it in hot Water with a little Salt, Slices of Onions, and some Slices of Lemon; then put it in fresh Water, take it out again a little while, and cut it on a Table into several Parcels, according to the Length you will have your Puddings; dip them in White-wine for a little While, to take off the ill Scent: Take off some Fat of the Hog's Belly cut into Slices, the Length you will

make your Puddings of: Now cut as much of the Lean of the same into Slices, and season them enough; then put your Slices on a limber Skewer, and slide them through your Gut; when your Skewer is quite in it, tie up both Ends of your Gut with a Packthread: Your Puddings being thus formed, put them in a Kettle with Water, Onion-slices, Cloves, and two Bay-leaves; let them boil slowly, skim them well, and put in a Quart of Milk; let these Puddings grow cold in the same Liquor they were boiled in; then take them out, and take Care not to break them; they may be broiled on Paper, and served up immediately.

Calf's Chitterlings.

GET some of the biggest Calf's Guts, cleanse them, cut them in Pieces proportionable to the Length of the Puddings you design to make, and tie one End of these Pieces; then take some Bacon, with a Calf's Udder and Chaldron, blanched, and cut in Dice or Slices; put them in a Stew-pan, and season them with fine Spice pounded, a Bay-leaf, some Salt, Pepper, Shalot cut small, and about Half a Pint of Cream; toss it up, take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and some Crums of Bread; then fill up your Chitterlings with your Stuffing, keep it warm, tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, and let them grow cold in their own Liquor: Before you serve up these Puddings, boil them over a moderate Fire, and serve them up pretty hot. This Sort of Puddings may be made in Summer, when they seldom kill any Hogs.

Calf's Chitterlings, another Way.

TAKE a Calf's Nut, cut it in Slices of its Length, and the Thickness of a Finger, together with some Ham, Bacon, and the White of Chickens cut after the same Manner; put the Whole in a Stew-pan, season it with Salt, Pepper, sweet Herbs, and Spice. Take Guts cleansed, cut and divide them in Parcels, and fill them with your Slices; then lay in the Bottom of a Kettle some Slices of Bacon and Veal; place over them your little Chitterlings, season them with sweet Basil, Bay-leaves, Salt, Pepper, Slices of Onions, and Cloves of Garlic, and make another Laying with Slices of Bacon and Veal over them; pour in it a Pint of White-wine, and let it stew, with Fire under and over: Being done, broil your Puddings on a Sheet of Paper, and serve them up hot.

Another Sort of Calf's Chitterlings.

BLANCH a Calf's Chaldron, boil and season it well; cut it into Bits as big as the End of your Finger; take some Hog's Fat, cut it in small Dice, and put the Whole in a Stew-pan; boil likewise some Crums of Bread in Milk, beat up a Dozen of Eggs, mix them with your Bread, and put in all your Meat; season the Whole with Salt, Pepper, sweet Herbs, and Spice; add a little more Milk, to make it thin; then take some cleansed Guts, fill them with your Mixture, and tie them up with Packthread; place in the Bottom of a Kettle some Slices of Bacon, then your Puddings, with Slices of Onion, Salt, Cloves, sweet Basil, and Bay-leaves; and over all some more Slices of Bacon, with Fire under
and

and over; then broil them in a Sheet of Paper, and serve them up hot.

A third Sort of Calf's Chitterlings.

MINCE a Slice of a Fillet of Veal with Bacon and sweet Herbs, season it with Salt, Pepper, and Nutmeg, and mix with it eight Yolks of Eggs; make your Puddings with this Mince-meat, and fry them to a good Colour; when you serve them up, put under them several Yolks of Eggs mixed with the Juice of a Lemon: These Puddings may likewise be roasted, being tied to the Spit in Slices of Bacon; let them be basted with the Dripping, then with Yolks of Eggs well beaten, and strewed with Crums of Bread, repeating the same, till there is a Crust over them. When you are ready to serve them up, put some Gravy, with the Juice of a Lemon, under them.

Other Sorts of Chitterlings and Cervelas, made of Fish.

TAKE some Eels, Tenches, Carps, fresh Cod, or, instead of Cod, Pikes, all well boned; mince it with Parsley and Chibbol, and season it with Pepper, Salt, sweet Herbs, and fine Spice; add to it Eels Flesh cut in very small Dice, and fresh Butter as much as required; then pound the Bones of your Fish in a Mortar, besprinkle it with a sufficient Quantity of red Wine, and moisten your minced Fish, with which fill some Eel Skins; your Puddings being filled up, marinate them, during four and twenty Hours, in Salt and Lees of Wine; being taken out, let them be hung in the Chimney to be smoaked and dried well. When you serve up some of these Puddings, boil them in white Wine with sweet Herbs, or in Water, with one third Part of Wine Lees, and with sweet Herbs likewise. These, being highly seasoned, may be served up cold.

CH A P. XVII.

Of roasted Meat.

THOUGH the Roasting of Meat seems to be easy, yet, to compleat this Treatise, we shall say as much as is required, for ordering all Sorts of Meat.

Quails and Young Quails, being handsomely picked, draw them, put a Slice of Bacon and Vine-leaves round them, spit them, and, when they are roasted, serve them up hot.

Pheasants and young Pheasants, being picked, drawn, blanched, and larded with fine Bacon, spit them with Paper round them, to be done before a slow Fire. When almost done, take the Paper off, to let them get a Colour, and dish them up handsomely.

Partridges, young Partridges, and Wood-bens are prepared after the same Manner.

Wood-cocks, and young Wood-cocks, being picked, truss them, without Drawing, blanch them, and lard them with fine Bacon. Spit them, putting a Toast in the Dripping-pan. When roasted, serve them up.

Flowers and Thrushes are ordered and dressed the same Way.

Turkies and Turkey-Pouts being mortified, drawn, trussed, blanched and larded, spit them with Paper round, and, being almost roasted, take off the Paper, to get a Colour, and serve them up hot.

Capons and Pullets being mortified, picked, drawn, and blanched, spit them with Bacon round; when they are almost roasted, take off the Bacon, and, when pretty well coloured, dish them up, and serve them hot.

Fat Pullets, Chickens, Ring-doves, and Turtle-doves are ordered the same Way with Pheasants.

Ducks, Teals, and other Water-fowls, must be drawn, trussed, and spitted without being larded; and, a Minute after they are spitted, singe them.

Wild Geese, after they are picked, trussed, and blanched, must be spitted; then let them have a Colour, and serve them up hot.

Green Geese.

DRAW your Geese, fill them with a Stuffing made with their Livers, some Bacon, sweet Herbs, Chibbol, Parsley, and some Crums of Bread dipped in Cream, all minced together, and seasoned with Salt, Pepper, and Nutmeg; then spit them, with Slices of Bacon round them. When almost roasted, strew them with Crums of Bread.

Larks being picked, singed, and trussed, without Drawing, put them on Skewers, with Bacon round them, and tie them to the Spit; when almost roasted, strew them with Crums of Bread.

Mauviettes are ordered after the same Manner, only you lard them, but do not strew them with Crums of Bread.

Ortolans are dressed as Larks; and so are *Becafigoes*, taking off only the Head and Feet.

Leverets being skinned and gutted, blanch them, and rub them with their own Blood; then lard them with middling Bacon and spit them, either a couple together, or single. Being roasted and pretty well coloured, serve them up hot.

PREPARE *young Rabbits* after the same Manner; but, instead of rubbing them with their Blood, rub them with a Bit of Bacon.

Venison is blanched upon a Gridiron, and larded and marinated, according to the Season. Spit it with Slices of Bacon and Paper round; besprinkle it with your Marinade. When roasted enough, serve it up hot, either with a Pepper Sauce, or sweet Sauce.

A *whole Lamb* being skinned and trussed, blanch it in lukewarm Water; but, if it be a *single Quarter* only, blanch it upon a Gridiron, moisten it now and then with some lukewarm Water, blanch the whole Lamb, or a Quarter of it, lard it, spit it before a moderate Fire (with Paper round it) for an Hour and a Half; when roasted, take off the Paper, to let it get a Colour; and, if it be not larded farther than the Rump, strew it with Crums of Bread. Dish it up, garnish your Dish with Cresses, and serve it up hot with green Sauce.

Squabs in Ortolan.

TAKE *Squabs*, eight or ten Days old, kill them and let them be well bled; draw and blanch them, rub them with Bacon, and wrap them

them up in a Napkin, to keep them warm, whilst you are picking them ; cut off the Heads and the Ends of the Feet, put a Slice of Bacon and a Vine-leaf round them, and roast them before a slow Fire ; being ready, dish them up to be served up hot.

Ortolans.

PICK your Ortolans, cut off their Claws, and take out the Eyes ; put them on a silver or wooden Skewer, tie them to the Spit, and, when your Roast-meat is served up, sprinkle them with beaten Eggs, let them roast before a brisk Fire, and, as soon as they have got a Colour, serve them up hot.

Fish.

ALL Sorts of Fish must be scalded, wash'd and wiped, strewed with Flour, and fried in drawn Butter, Oil, or Hog's-lard.

PIKES and Carps are marinated in Salt, Pepper, sweet Herbs, &c.

How to make Paste for a short Crust, used for all Sorts of Meat-Pyes.

TO make the usual Paste for a short Crust, take eight Pounds of Butter, and six Eggs, to twelve Pounds of fine Flour, and more in Proportion to a greater or lesser Quantity of Flour. If you take salt Butter, put no Salt in your Paste : Put the Eggs in a Hollow made in the Middle of the Flour, round which put Bits of Butter, wet the Flour with fresh Water, and handle it slightly, lest the too much Handling make it crack. Make your Paste into a Lump, and leave it so for a little Time ; when you use it for Abbeffes, cut some, according to the Bigness of the Pye you design to make, roll it, and put it in the Bottom of a Baking-pan. This Sort of Paste may be used for all Sorts of hot Pyes, made with Meat, Fowls, Venison, and Fish.

If you will make your Paste finer, put ten Pounds of Butter into it, instead of eight ; but always take Care not to handle your Paste too much, lest it be too dry.

How to make a short Crust, without any Regard to the Quality of the Meat.

TAKE what Quantity of fine Flour you think proper, according to the Bigness of the Pye you design to make, a proportionable Quantity of Butter, and the Yolks of five or six Eggs, doing the rest as is directed in the foregoing Article, and make your Paste as stiff as possible ; but not too dry by handling it too much. Make with it a deep Pye in what Shape you like.

AT another Time, you may wet your Flour with warm Water, instead of cold, but then put in a less Quantity of Butter. The Paste, made after this Manner, will certainly be stiff, but not so fine as with cold Water. The Paste for Patty-patees is always made with cold Water. For a small Partridge Pye, or Woodcock Pye, take four Pounds of fine Flour, and a Pound and a Half of Butter, with the Yolks of six Eggs, doing every Thing after the same Manner as before.

A Puff-paste for all Sorts of Tarts made with Sweat-meats and Cream.

TO make this Sort of Paste good, take twelve Pounds of fine Flour,
breaking

breaking six Eggs in the Hollow made in the Middle, with about a Pound of Butter, and an Ounce of Salt, if it is fresh Butter; but, if salt, then less Salt will suffice; then wet your Flour with cold Water, and make your Paste no harder than your Butter. Thus keep it a little While in a cool Place; then take twelve Pounds of Butter, which work, to take the Water out, and, having rolled your Paste, spread your Butter over it. Now turn over your Paste, with the Butter in it, roll it twice or thrice, and lay it by for a little While. If you design to make Patty-pattens, roll your Paste four or five Times, and lay it in the Bottom of your Patty-pans.

THE same is to be done with all Sorts of Pastry, except Tarts, where the Paste must be rolled once more, if you take twelve Pounds of fine Flour. The same Proportion is to be observed with one Pound as with twelve.

A Puff-paste for Tarts, or Pyes, with Fruit, Preserves, and other Sweet-meats.

TAKE two Handfuls of fine Flour, put it on a clean Table, make a Hollow in the Middle of your Flour, and put in an Egg, with a Bit of Butter the Bigness of an Egg, and a little Salt, if the Butter is fresh. Wet the Flour with cold Water, let your Paste be as stiff as your Butter, then roll it, spread it over with Butter, double the Paste, and roll it once or twice, or more, till the Butter is well mixed in the Paste. Roll it for an Under-crust, put it in a Baking-pan, and put in a Marmelade either of preserved Apples, Cherries, Apricocks, Gooseberries, Jelly, or any other Sort; now roll your Paste very thin, flour it, double it four or five Times, cut it into long and thin Slices, and place them on the Top of your Tarts in what Shape you think fit; put round it a Slip of the same Paste, of about the Breadth of a Thumb, which Slip pare off neatly. Your Tart being done either in the Oven, or in a Baking-pan with Fire under and over, strew some Sugar over it, glaze it with a red-hot Fire-shovel, dish it up, and serve it either hot or cold for a dainty Dish.

A Tart with a Marmelade of Apples.

PARE some Apples, cut them in four, take out the Core, cut them in small Bits, and put them in a Stew-pan over the Fire with a little Water, some Sugar, and a Stick of Cinnamon. When turned to a Marmelade, rasp into it some green Lemon-peel, and let it be of a fine Flavour and cold. Roll out some Puff-paste, and put it into a Baking-pan, as large as the Tart you design to make; then put in your Marmelade, which cover with Past, either cut in several Forms, or in thin Slips, doing the rest as in the Article before.

PIPPINGS are the best Apples to make this Sort of Marmelade.

A Bon-Chretien Pear-Pye, called à la Bonne Femme, the good Woman's Way.

SLIT in two some Bon-Chretien Pears, take out the Core, and pare them. Put in an earthen Pot some of the Parings, put the Apples over them, add a Stick of Cinnamon and some Sugar, and a Glass of red Wine, with a little Water, and cover the same with the rest

rest of the Parings. Cover your Pot with some Paste round, and let your Pears be a doing slowly, during five or six Hours, with Fire under and over; then put some Paste in the Bottom of a Baking-pan, as large as the dainty Dish you design to serve up, making round it a Crust the Breadth of a Thumb, and let not the Paste be too thick. Put the Pan in the Oven, and, when baked, glaze the Paste. Your Pears being done, place them in the Pan, with their Liquor, which must be of a lively Red, strain it through a Sieve, and pour it over them. If your Liquor is too thin, set it over again to thicken, pour it over your Pears, and serve it up for a dainty Dish, either hot or cold.

Another Pye, with Bon-Chretien Pears.

CUT your Pears in two, or in four, if they are large; pare them, take out the Core, and blanch them. Put in a Stew-pan Sugar, according to the Quantity of your Pears, and add some Water, to dissolve the Sugar; put to it the White of two Eggs well beaten, let your Sugar over the Fire be clarified, and put in your Pears; let them stew, and, when done, take them out, but keep your Syrup still on the Fire, till it be a little yellowish. Then put in again your Pears, and let them stew, till they are pretty well coloured. If your Syrup is not thick enough, put in some powdered Sugar, the better to glaze your Pears. Put an Abbess in a Baking-pan, which is done as that before directed.

TURN your Pears upside down into your Abbess ready done, and serve up your Pye, either hot or cold, for a dainty Dish.

YOU may likewise put your Pears in an Abbess of raw Paste, and send them to be baked, which depends on the Cook; but the other Way is best.

APPLE-PYES are ordered after the same Manner.

Another Pye with Bon-Chretiens or other Pears.

YOUR Pears being ordered and done in the Syrup, as those before, put them in the Paste, and spread in the Baking-pan, with a Border of Paste round. Your Pears being done in the Oven, or under a Cover, with Fire under and over, glaze the Paste round with Sugar and a red-hot Fire-shovel, put in some of your Syrup, and serve up this Pye, either hot or cold, for a dainty Dish.

QUINCES are dressed after the same Manner.

A Peach-tart.

TAKE ripe Peaches, slit them in two, pare them, take out the Core, put in the Bottom of a Stew-pan some powdered Sugar, place your Peaches in it, put them over the Fire, stir them now and then, make an Under-crust with a Border round it, the Thickness of a Thumb, and let it be baked. When done, put it in its Dish, and, your Peaches being ready and pretty well coloured, turn them upside down in a Dish, and put them over your Under-crust. Put a little Water in the Stew-pan, where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it, and pour this Liquor over your Peaches, placing over them their Kernels. This Tart is served up, either hot or cold, for a dainty Dish.

Another Peach-tart.

YOUR Peaches being ready done in Sugar, as those before, place
them

them over the Paste prepared for an Under-crust, and let them either be baked in the Oven, or under a Cover, with Fire under and over. When done, glaze them with Sugar, by Means of a red-hot Fire-shovel, and serve it up, hot or cold, for a dainty Dish.

Another Sort of Peach-tart.

PUT in the Bottom of a Baking-pan some Puff-paste for an Under-crust, with a Border round it the Breadth of a Thumb; slit some Peaches in two, pare them, take out the Stones, place them in your Abbess, and strew some powdered Sugar over them. After which, let your Tart be done in the Oven, or under a Cover, with Fire under and over. When ready, strew Sugar over your Tart, and glaze it with a red-hot Fire-shovel: Serve it up for a dainty Dish, either hot or cold.

A Cream-tart.

PUT in a Stew-pan two Spoonfuls of fine Flour, with the Yolks of six Eggs, reserving the White of them. Mix your Flour in a Quart of Milk, and season it with Sugar and a Stick of Cinnamon; keep it stirring with a Ladle, and put in a good Lump of Butter. Your Cream being half done, put in some green Lemon grated, some preserved Lemon-peel shred small, with some bitter Almond-biskets, and let the Whole be thoroughly done. When ready, let it be cold; then put an Abbess of Puff-paste in a Baking-pan with a Border of Paste, and put your Cream over it; mix it with some Orange-flower Water and the White of Eggs beaten up to Snow: Take Care not to over-fill your Custard, and let it be done either in the Oven or under the Cover of a Baking-pan, with Fire under and over. When ready and glazed with Sugar, by Means of a red-hot Fire-shovel, serve it up hot for a dainty Dish.

CREAM-TARTS are made after the same Manner.

A Cream-custard with a Veal-kidney.

TAKE the Kidney of a Loin of Veal ready roasted, and mince it well. Get some Cream made as that before, which is called *Pastry-Cream*, and mix it with the Kidney; season the Whole with Sugar, preserved Lemon-peel cut small, some bitter Almond-biskets, and the Whites of five or six Eggs beaten up to Snow. Then get ready an under and a side Crust in a Baking-pan, put over it your Ingredients, and let it be baked in the Oven. When done, strew it with Sugar, and glaze it with a red-hot Fire-shovel. Then put it into its Dish, and serve it up hot for a dainty Dish.

TARTS with a Veal-Kidney are dressed after the same Manner.

A Marrow-pye.

TAKE Beef marrow and let it be melted; mix the melted Marrow with Pastry-Cream, stir it well, add a good deal of Sugar (if there is none in the Cream) a little preserved Lemon-peel cut small, some bitter Almond-biskets, and a little Orange-flower Water, and mix with it the White of six Eggs beaten up to Snow; then put your Ingredients over an Abbess, with a side Crust ready made and spread in the Bottom of a Baking-pan. You may set off your Pye with what Ornaments you like; let it be baked immediately: Being done, strew it with

with Sugar, glaze it with a red-hot Fire-shovel, put it in its Dish, and serve it up hot for a dainty Dish.

An Almond-Pye.

GET a Pound of sweet Almonds skinned, pound them well, and moisten them now and then with the White of Eggs. Beat up the White of eight Eggs to Snow, and mix four of their Yolks with *Savoy* Biskets, rasped green Lemon-peel, preserved Lemon-peel cut small, and some crisped Orange-flower, or Orange-flower Water. This done, take your Almonds out of the Mortar, mix them with the aforesaid Ingredients, sugar it and sweeten it moderately, add the beaten White of Eggs, put it over your Abbess, with a Border round, ready done with Puff-paste in a Baking-pan, and let it be baked. The rest being done, as said about those before, serve it up hot for a dainty Dish.

A Spinage-pye.

GET some Spinage picked, washed, and scalded; put it into cold Water, take it out and squeeze out the Water. Mince all this and put it over the Fire in a Stew-pan, with a good Lump of Butter, some Sugar, and preserved Lemon-peel cut small. Moisten them with Cream, or Milk, let it be relishing and cold, and put it in a Baking-pan over Puff-paste, as said in the foregoing Article; let it be baked presently, put it in its Dish, sugar it and glaze it with a red-hot Fire-shovel, and serve it up hot for a dainty Dish.

A Pistacho-tart.

GET a Pound of Pistachoes scalded, pound them and do them, as directed to be done with the Almond-pye. Take three or four *Savoy* Biskets, moisten them a little with Cream, or Milk, and let them be handled like Paste. Then mix them with the same Things prescribed in the Article of Almond-pye; doing the rest, as is explained in the said Article.

Another Pistacho-tart.

YOUR Pistachoes being scalded and pounded, mix them with some Pastry-cream; strew over them Sugar, rasped green Lemon-peel, and preserved Lemon-peel cut small; add the White of six Eggs beaten up to Snow; do the rest, as before.

THE above two Compositions, with Pistachoes, are to be made Use of with Tarts, and in the following Pastry.

To make a Sort of Cakes, called in French, Gateaux de Nioffée, Nioffée Cakes.

MAKE with Puff-paste thin round Bits, the Circumference of the Foot of a Wine-glass, cut half of them into several Sorts of Forms, and add some of the Ingredients of Pistachoes, *viz.* to each Cake a Bit of one Sort and a Bit of the other.

IF you have a Mind to make a Sort of Tarts, called *Feuillantines*, roll out as many Bits of Paste as you want, and cut the half of each Bit into divers Sorts of Forms, putting Cream of Pistachoes over those that are not cut. Then put over the other, cut out in Fashion, the Cream, each *Feuillantine* having the Shape of a Crescent, and fashion them farther with the Point of your Knife. As for the Tarts, called *Genoises*,

Genoises, roll some fine Paste for short Crust. This Paste being rolled in Length very thin, put upon it, in its whole Length, a Row of some Bits of Pistacho-cream the Bigness of a Button, on one Side only; then lay the other Part of the Paste over the said Bits, and shape your *Genoises*. This done, cut them smooth with a Jagging-iron, and raise an Edge round; then let them be fried.

THE aforesaid Pastry being done, strew it with Sugar, and glaze it with a red-hot Fire-shovel. Use these Tarts, or Cakes, to garnish large dainty Dishes. Observe that the aforesaid Cakes and *Feuillantines* are only baked.

A Chocolate-tart.

PUT two Spoonfuls of fine Flour in a Stew-pan, with the Yolks of six Eggs, reserve their White, and mix these with some Milk; add a Quarter of a Pound of rasped Chocolate with a Stick of Cinnamon, some Sugar, a little Salt, and some rasped green Lemon-peel, and let them be a little While over the Fire. After which, put in a little preserved Lemon-peel cut small, and, having tasted whether it has a fine Flavour, let it cool. When cold, mix this with the reserved White of Eggs, beat up to Snow; doing the rest as directed in the other Articles.

THIS Composition, as also the Marmelade made either with Apples or with Apricocks, may be used with *Tarts*, *Feuillantines*, *Genoises*, *Cakes*, &c.

A Cinnamon-tart.

PUT in a Stew-pan two Spoonfuls of fine Flour with the Yolks of six Eggs, and mix it with Cream, or Milk; put in some pounded Cinnamon, which Powder must be predominant; sweeten it with Sugar, and add a little Salt, rasped green Lemon-peel, and some preserved Lemon-peel, cut small. Put all these a little over the Fire, and, being done, put in some bitter Almond-biskets pounded, with a little Orange-flower Water. It being cold, mix it with the White of Eggs beat up to Snow, and put in your Cream: Put in a Baking-pan an Abbess of short Crust; make a Border round, pour in it your Cream, and bake it; being baked, sugar it, glaze it with a red-hot Fire-shovel, dish it up, and serve it up hot.

THIS Mixture is likewise very proper for all Sorts of small Pastry-works, and to stuff Cakes with.

A Tart in Busqueres, Slips of Paste.

ROLL some fine Puff-paste, cut it square, fill it with Sweet meat, and square your Lid after the same Manner with Flowers, and Ornaments upon it; or, instead of the Lid, lay over small Slips of Paste placed crossways, as usually done over other Tarts either great or small. Make your *Busqueres*, which are Slips of Paste, in Proportion to your Tart: Place eight or ten of them in your Dish, and make them stick to it with Caramel.

LET your Tart be baked, the Dish being put on a Tin-plate. When done, serve it up, garnished on the Top with preserved Orange, or other dry Sweet-meats. You may also make your *Busqueres* with the same Paste as the *Croquante* is made of; the Upper and Under-crust of the same Paste, filled with any Sweet meat; let your *Busqueres* be well glazed.

A Tart,

A Tart, en Colonade, in the Form of a round Pillar.

THIS Tart is either made with Paste for a Croquante, or with Puff-paste. Make an under-crust in what Shape you please, and make in Paste several SS, or Dolphins, which you bake separately upon a tin Plate. Your Under-crust being hardened, dip the said SS, or Dolphins, in Syrup, to place them over your Crust, and put upon your Under-crust all Sorts of Sweet-meat or Currant-jelly; adorn it, as you please, and serve it up as a dainty Dish.

Puff Cakes.

MAKE some fine Puff-paste, roll it as thin as a Crown-piece, take a Dish of the Bigness of the Cake you design to make, and place the same over your Paste, which cut round. Being thus cut, put it on a Sheet of Paper, or upon a tin Plate; then make another round Piece of Paste in the same Manner, cutting in it what Figures you please. Fill the first Abbess either with a Marmelade of Apricocks, or Apples, or with a Cream of Pistachoes, and cover it with your Abbess cut out into Figures. Then bake your Cake, and, being done, strew some fine Sugar over it, and glaze it with a red-hot Fire-shovel. Put it in its Dish, and serve it up, either hot or cold, for a dainty Dish; if it is filled with Cream, serve it up always hot.

A Cake of Mille Feuilles, a thousand Leaves.

IN order to make this Cake, get four or five Pounds of fine Flour, and make a good Puff-paste; that being done, roll it as thin as a Half-crown Piece. Then put over it a Dish of the Bigness of the Cake you design to make, cut your Paste round it, and put this Piece of Paste, so cut round, upon a Sheet of Paper. Cut out, in the same Manner, seven or eight Abbesses more, cutting one of them into several Figures, to be placed on the Top of your Cake. This being done, let them be baked separately; then glaze the Abbess cut out into Figures, and make your Cake as follows: Put over one of these Abbesses a Laying of Apricock Marmelade; then over this another Abbess with a Laying of Jelly of Currants; again, another Abbess over the last with Jelly of Gooseberries. Continue, after the same Manner, to place the rest of your Abbesses, putting between them your several Layings of preserved Raspberries, Apple-jelly, &c. placing on the Top your figured and glazed Abbess, so that the rest may not be seen; to which Purpose, your Cake must be glazed with a white Glaze, a green Glaze, and a Cochineal-colour Glaze, to hinder our perceiving that there is more than one Abbess. Make the Glaze thus, *viz.* Beat together in an earthen Vessel, with a wooden Spoon, about a Pound of Powder-sugar, the White of two Eggs, and the Juice of half a Lemon. If this Mixture proves to be too thin, put some more Sugar in it; then divide this Composition into three Parts; in the first, put nothing, but leave it white as it is; in the second, put a little Cochineal, to make it red; and the third green, with some Juice of Spinage. Glaze your Cake from Top to Bottom, first, with a Streak of your white Composition, then with a Streak of the red, and afterwards with a Streak of the Green; following the same Order, till your Cake is intirely glazed. Then, to dry your Icing, put
your

your Cake, for a little While, in a warm Oven, or before the Fire, turning it round now and then. Your Cake being as it should be, lay it in its Dish, and serve it up for a dainty Dish. It may be made as small, or as large, as you please.

A Cake with Bacon.

ORDER and cut your Puff-paste, as in the preceding Article. Cover one of your Abbeſſes with Bacon pounded, or melted, together with some middling Bacon more than half boiled, and cut into flat Pieces of the Bigness of a Thumb; make a Border round it. Then put over this such another Abbeſſes, and put upon it the same Bacon, as before; then put over it a third Abbeſſes, after the same Manner as the former; rub the Top of it with a beaten Egg, and stick some Bits of middling Bacon in it, about the Length of half a Finger, and of the same Thickness. Before you blanch your Bacon, use it; and, having stuck your Cake with as many Bits of Bacon as possible, without their touching one another, put it in the Oven. When baked, lay it in its Dish, and serve it up hot for a dainty Dish.

A Cake, called Puis d'Amour, the Well of Love.

MAKE a Puff-paste, roll it into the Thickness of a Crown-piece, and put it round a Dish, as before; put this first Abbeſſes upon a tin Plate; then take another Dish a Thumb's Breadth smaller than the first, and cut round it a second Abbeſſes; cut, out of the Middle of it, a Piece of six Inches in Circumference, more or less, according to the Bigness of your Cake. This being done, put this last Abbeſſes over the first, and make with some of the same Paste four SS, the Bigness you think fit, at least four Inches long. Let all be dried in the Oven; then strew some Sugar over your Cake, and glaze it with a red-hot Fire shovel. The four SS must be glazed all over. Make with Paste a little Chain of the Length of four or five Thumbs, like the Chain of a Well, which must be baked, and glazed like the rest. Make likewise five small Cakes of the Bigness of a Fist, with a Paste, commonly used for a Sort of Cake called in French, *Petit Choux gros*. These five small Cakes are to be made in Imitation of Pales; and, when baked, are to be filled up with Currant jelly, or Marmelade of Apricocks, splitting a Corner of them without parting them. Then rub these small Cakes with melted Butter, strew them with Sugar, and glaze them with a red-hot Fire shovel. The Whole being ready, dish up your Cake, and fill up the Middle of it with some Jelly of Currants, or Marmelade of Apricocks. Then warm some Caramel in a Stew-pan, in which dip both Ends of your SS, placing them upright cross-ways on your *Puis d'Amour*; so that one End of each may touch the Top of the other. This done, dip likewise in your Caramel the End of your Chain, laying the same over the Top of your SS, so that it may imitate the Nature of a Chain and Pale of a Well. After this, put one of your little Cakes in the Middle on the Top of your Well, and the other four between the Intervals of your SS, and serve it up for a dainty Dish. You may make it as large, or as little, as you please.

Small?

Small Cakes of Puis d'Amour, the Well of Love.

ROLL your Puff-paste of the same Thickness as that before, cut it in Abbeffes of the Bigness of the Top of a Wine-glass, with a dented Jagging-iron, and place them upon a tin Plate. Then make as many more Abbeffes, about the sixth Part smaller than the former; cut, out of the Middle, a round Piece of the Breadth of a Six-pence, more or less, according to the Bigness of the *Puis d'Amour* you design to make; then put these Abbeffes over the first, keeping the small round Pieces cut off to be baked with the rest; when done, sweeten them with Sugar; glaze it with a red-hot Fire-shovel. Then pour in some Jelly of Currants, or Marmelade of Apricots, close them with the small round Pieces cut out, dish up your Cakes, and serve them up for a dainty Dish.

A Cake rolled up in the Form of a Snail.

GET some Puff-paste and Cream made after the same Manner, as in the Article of Cream-tarts or Franchipane; you may make it either white or green. Spread your Paste the Length of one or two Yards, of the Breadth of four or six Fingers, and about the Thickness of two Crown-pieces. Put your Cream in the Middle the whole Length of it, close your Paste so as that the Cream may not run out, and make it in the Shape of a large Sausage. This being done, put it on Paper well buttered, turning it round to imitate the Form of a Snail, and rub it with beaten Eggs. Put it in the Oven, make a Border of buttered Paper round it, and bake it. When baked, strew over it some fine pounded Sugar, glaze it with a red-hot Fire-shovel, dish it up, and serve it for a dainty Dish.

A Cake called Feuillantine, made of Puff-Paste.

FOR this Cake use the same Sort of Cream as in the foregoing Article. Make an Abbeff over a Sheet of Paper, and put your Cream in it to make it finer; make round it an ornamental Border of the same Paste, and the same Ornaments on the Top. This being done, rub it with beaten Eggs, and put it in the Oven. When baked, glaze it with Sugar through a red-hot Fire-shovel, and serve it up, either hot or cold, for a dainty Dish.

An Almond-cake.

TO make such a Cake of a moderate Size, take a Pound of sweet Almonds with about thirty bitter ones scalded, and pound them well; put now and then some White of Eggs. When pounded, put it in a Vessel; add three Quarters of a Pound of powdered Sugar with a little Orange-flower-water, three Eggs, and some rasped green Lemon-peel. Then beat all together; put in now and then some Yolks of Eggs. When they are well beaten, and begin to look white, having already put into it a Dozen of Yolks of Eggs, beat up the White of them, whilst at the same Time you have another Person to pound your Composition, lest the Almonds settle in the Bottom. The White of your Eggs being well beaten, mix it with the said Composition, and put it in a tin Patty-pan well rubbed with Butter. Now put it in a moderate warm Oven, and let it bake, during three

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Quarters

Quarters of an Hour, but let it not bake too quick underneath ; let it be of a good Colour. When done, turn it upside down, and serve it for a dainty Dish.

SMALL Cakes are made with the same Paste, taking only smaller Patty-pans.

A Sort of Cake called Bonnet de Turquie, a Turk's Cap.

TO make this Cake, you must get a Mould called, in *French*, *Bonnet de Turquie en Cotes de Melon* ; that is, *A Turk's Cap in Slices of Melon*. It is made either with the same Paste as the *Savoy Cakes*, or with the Almond-paste above-mentioned, or else with that used for a *Croquante*, which you put in your Mould or Patty-pan ; to have the true Print thereof, prick it with the Point of a Knife. You may make your Paste finer, and even make your Abbess with a white *March-pane Paste*, made with sweet Almonds well pounded, together with a few bitter ones, to give it a better Flavour. Your Almonds being well pounded, put them over the Fire in a Stew-pan, with a Handful of powdered Sugar, and keep it stirring. Being done enough, make with it an Abbess like that for a *Croquante* ; put it in your Patty-pan, and bake it to a fine Colour. Your *Bonnet de Turquie* being baked, rub the Sides of it with Sweet-meat, and strew over this some small Sugar-plums of divers Colours, making one Side of one Colour, and the other of another ; serve it up hot over a Bottom furnished with Sweet-meat, like the Bottom of a *Croquante*.

A crackling Cake in the Shape of a Crown.

THIS is generally made with Paste for a *Croquante*, with which make some Slips, and put them into a Stew-pan, imitating, as much as possible, the Form of a Crown, either Imperial or any other ; colour it, and set it to bake. When baked, rub it with Sweet-meats of divers Colours, and strew over this small coloured Sugar-plums, as before. Serve it up over a Bottom like that of a *Croquante*, with Sweet-meats of divers Colours garnished, provided it be broke through, and looks like a Crown.

A crackling and glazed Cake, in French, Croquante Vitree.

TO make this, your Paste need not be so very fine ; make it thus, viz. To two Ounces of Sugar take six Ounces of fine Flour, at least, and a little Orange-flower water, but no Eggs, because they would make your Paste too dry ; moisten it with Water, and mind that it be neither too soft nor too hard : Then rub a Stew-pan with Butter, and put in it an Abbess of your Paste, cut out into divers Figures. When ready to be baked, strew some Sugar over it. Then put it in the Oven, where turn it now and then, and keep a dry Piece of Wood flaming in the Oven, to give your Cake a fine Colour. When baked to your Liking, let it be cold before you take it out ; being cold, put your Pan a little over a Stove, to loosen your Cake. As for the Bottom, make it in what Shape you please, with a Paste made with Almonds, as in the *March-pane Paste*. When you are ready to serve up this Cake, put in the Bottom some Sweet-meats of divers Colours,

Colours, or some Jelly of Currants; serve it up, with its Lid, for a dainty Dish.

A Cake called Croquante de Feuilletage, a crackling Cake made of Puff-paste.

MAKE an Abbess of Puff-paste, put it in the Bottom of a Stew-pan, or of a Baking-pan, and cut it into what Shape you please. Let it be half-baked, then sugar it, and particularly the Slits of the Puff. Put it into the Oven again, do not let it be out of your Sight, let it glaze well, take it out, let it be half cold, take it off without Breaking, make another Abbess with some of the same Puff-paste, of the same Bigness as the other, and let it be baked: Then dish it up, rub it with Jelly of Currants, or other Sweet-meats, put over it your glazed Abbess, and serve it up for a dainty Dish.

A Savoy Cake.

PUT in some Eggs into one Scale, and some powdered Sugar into the other, both of the same Weight; take the Sugar out of the one, and leave Half of your Eggs in the other; weigh fine Flour of the Weight of half your Eggs. Then part the White from the Yolks of Eggs, and beat up the White to Snow; put in some Yolks, beat it together, put your Sugar into it, and a Moment after your Flour; add rasp'd green Lemon-peel, and Leaves of crisped Orange-flower cut small; then take a tin Patty-pan, or a Stew-pan, or a *Bonnet de Turquie* rubbed with Butter, and put in your Mixture, putting over it Slices of crisped Almonds and Pistachoes not colour'd, with preserved Lemon-peel cut small; put it immediately into an Oven moderately hot, and let it bake about an Hour and a half. Your Cake being baked, take it out of the tin Patty-pan; when it is well coloured, serve it up, or glaze it like the Cake of *Mille Feuilles*, or else rub it with Syrup, and strew it with coloured Sugar-plums; dish it up, and serve it hot for a dainty Dish. You may make them as small as you please in small Patty-pans.

Another Savoy Cake.

THIS Cake is made very near the same with a Bisket. For a middling Sort of Cake, take a Pound and a half of powdered Sugar, put it into a Vessel, break thirty Yolks of Eggs, and keep the White. Add Almonds, or Almond-biskets, and Macaroons, bruised with green Lemon-peel, some preserved Lemon cut small, and a little Orange-flower Water. With the Yolks of Eggs aforesaid, put in one after another, to thicken the Mixture; the White of your Eggs being beat up to Snow, and mixed with the rest, add, by Degrees, a Pound and a Quarter of sifted Flour. This done, rub a Tin-pan or a Stew-pan with Butter, put in it your Mixture and bake it in a middling Oven for an Hour and a Half. Being baked, glaze it to the Colour you like; see the Article of the Cake called *Mille Feuilles*: Or you may glaze it white, strewed with small coloured Sugar-plums; but, if it proves to be of a fine Colour, you may serve it up. Small ones are made with the same Paste in little Moulds.

A Poupelain, a Sort of soft Cake.

PUT about two or three Glasses of Water in a Stew-pan over the Fire, with a Piece of Butter of the Bigness of an Egg, a Stick of Cin-

namon, and a little Salt. When it boils, put in it, by Degrees, Flour enough to make it pretty thick, and keep it stirring a While; then take it off from the Fire, and let it cool a little; then put it in a clean Stew-pan, and break in some Eggs one after another. Do not make your Paste too thin, add a little green Lemon-peel rasped, rub a Sheet of Paper with Butter, and lay over it your Paste two Fingers wide; of which form your Poupelein, and put Paper round it, to hold it up. Put it in a moderate Oven, which open as little as possible. Your Cake being baked, draw it, open it in the Middle, take out the Paste, rub it with melted Butter, sugar it, and glaze it with a red-hot Fire-shovel, or in the Oven. Then put in it a thin Laying of Jelly of Currants, or of another Sweet-meat, with some preserved Lemon-peel cut in small thin Bits. Cover your Poupelein with the other Half, rub it with melted Butter (some sugar it) glaze it with a red-hot Fire-shovel, dish it up, and serve it hot for a dainty Dish. You may make it as large, or as small, as you please; you may likewise bake it in a Stew-pan, rubbed with Butter, or else in a *Bonnet de Turquie*. This Sort of Fritters serves also to make Fritters, called *Pets*, &c.

A Quail-pye.

YOUR Quails being picked and drawn, take out their Gall, and put their Livers on a Dresser with some Mushrooms, a little Ham, a little Bacon, some Chibbol and some Parsley cut small, seasoning the Whole with Pepper, Salt, and sweet Herbs; having minced and pounded it, stuff your Quails with it; then put in a Baking-pan an Abbess with a short Crust, neither too thick nor too thin, and make in it a Laying of Bacon scraped, minced, or pounded; place in it your Quails with Bits of Sweet-breads, Cocks-combs, and Mushrooms; season it, and put in the Middle a Bunch, and some Butter on the Top; cover it with Slices of Veal and Bacon, lay over it an Abbess of the same Paste, make round it what Ornaments you please, and rub it with beaten Eggs; when baked and dished up, take out the Slices of Veal and Bacon with the Fat, pour in it some Essence of Ham, let your Pye be relishing, and serve it up hot for a first Course.

A Pye, with a Sort of Stuffing, called Godiveau, made of Mince-meat.

MINCE a Bit of Veal, with the Breasts of a Capon and Partridge, and as much Beef-sweet as Meat; season it with Pepper, Salt, sweet Herbs, fine Spice, and Parsley, all chopped small; lay an Abbess, made with a short Crust, in a Baking-pan; place over it some Sweet-breads, Cocks-combs, Mushrooms, and Force-meat Balls, and put Slices of Bacon and some Butter over the Whole; cover your Pye with the same Paste, rub it with the Yolk of an Egg, and send it to the Oven. When baked, take out the Bacon and the Fat, put some Cullis of Veal and Ham in it, and, it being relished, serve it hot. You may put in some Artichoke-bottoms and Tops of Asparagus, when the Season permits.

A Woodcock-pye.

YOUR Woodcocks being picked and drawn, lard them with small Bacon

Bacon seasoned ; take off the Legs and Wings, cut the Carcasses in two, and pound the Guts with scraped Bacon, Truffles cut small, Parsley, and Chibbol ; make an Abbess the Bigness of your Pye ; cover it over with a Laying of your pounded Mixture, place the Wings and Legs over it, season it with Salt, Pepper, sweet Herbs, and fine Spice, and lay over all Slices of Bacon with some Butter ; cover your Pye with an Abbess, rub it with Eggs, and send it to the Oven. Now make a Cullis thus, *viz.* Take a Pound of a Fillet of Veal, some Slices of Ham, an Onion cut into two, and some Carrots cut into Bits ; put these in a Stew-pan over the Fire, cover it, and let it sweat. When it begins to stick, put to it a Lump of Butter with a Dust of Flour ; keep it stirring ; moisten it with half Broth and half Gravy ; season it with a whole Chibbol, sweet Herbs, and Mushrooms, and put a Glas of white Wine into it, with some of your usual Cullis. Whilst it is stewing slowly, pound the Carcasses and the Heads of your Wood-cocks. When pounded, put it in your Cullis, let it be relishing, strain it off, and keep it hot. Your Pye being baked, take it out, dish it up, take out the Slices of Bacon and the Fat, put in it your Cullis with Lemon-juice, and serve it up hot.

A PYE with Snipes is made the same Way, only you cut them in two, or leave them whole.

A Partridge-pye.

YOUR Partridges being done, trussed, and blanched, cut off the Wings and the Legs ; pound the Livers with some Bacon ; lay an Abbess in a Baking-pan, put over the same pounded Bacon and Livers ; upon this, place your Wings and Legs, with some Sweet-breads cut into Bits, Mushrooms, and Truffles ; season it with Pepper, Salt, sweet Herbs, and fine Spice ; cover it with Slices of Ham, and Veal, and Bacon ; at last, cover your Pye with an Abbess, rub it with Eggs, and let it be done in the Oven, or under a Cover. Then make a Cullis thus, *viz.* Take some Slices of Veal and Ham, with Onions and Carrots, cut into Bits ; let it sweat over a Stove ; when it begins to stick, moisten it with half Gravy and half Broth ; season it with Mushrooms, Truffles, a Sprig of sweet Basil, and Rocamboles ; put in it a couple of Glasses of Champaign, and thicken it with a Ladle of your usual Cullis. Pound the Carcasses of your Partridges, take out the Meat of your Cullis, let it be of a good Taste, put in it the pounded Carcasses, strain it off, and keep it hot. When your Pye is baked, open it, take out the Veal, Ham, and Fat, dish it up, put in it your Cullis, and serve it up hot for a first Course.

A Lark-pye.

PICK, draw, and truss your Larks ; pound the Guts with some Bacon, season them with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, Truffles, and a little Sage, and with these stuff your Larks. Lay an Abbess made with a short Crust in a Baking-pan ; put over the same some pounded Bacon and Beef-sewet ; place your Larks in it, season it with Pepper, Salt, sweet Herbs, and fine Spice, and lay some Slices of Bacon with Butter over it ; cover it with an Abbess, rub it with Eggs, and send it to the Oven, or let it be done under a Cover. When baked, open it, take out the Bacon and the Fat, dish it up, put in it some of your usual Cullis or Essence of Ham, and serve it up hot.

A Rabbit-pye.

YOUR Rabbits being skinned and drawn, cut them into eight Pieces, and mince the Liver with scraped Bacon, Parsley, Chibbols, Shalots, Pepper, Salt, sweet Herbs, and fine Spices; lay in a Baking-pan an Abbess made with a short Crust, put over it the pounded Liver, and place in it your Rabbits with Mushrooms and Truffles; season it with Pepper, Salt, sweet Herbs, and fine Spice; lay Slices of Bacon with Butter over it, cover it with an Abbess, rub it with Eggs, and let it be baked about three Hours; then open it, take out the Bacon and the Fat, put in it some Essence of Ham, or Cullis of Rabbits, dish it up, and serve it hot for a Course.

A Pye with Slices of Hares or Leverets.

YOUR Hares being skinned and drawn, cut the Flesh of their Back into Slices and mince their Livers with scraped Bacon, Parsley, Chibbols, Shalots, Mushrooms, Truffles, Pepper, Salt, sweet Herbs, and fine Spice; lay an Abbess made with a short Crust in a Baking-pan, put in the pounded Livers, then your Slices, and lastly, some Butter and Slices of Veal, Ham, and Bacon; cover your Pye with Paste, rub it with Eggs, and send it to the Oven. When baked, open it, take out the Fat and the Slices of Ham, Veal, and Bacon, dish it up, put some Cullis or Essence of Ham into it, and serve it up hot for a Course.

A Squab-pye.

SCALD your Squabs, draw and truss them as for Stewing, and blanch them; mince some Bacon and Beef-fewet, and pound it; lay in a Baking-pan an Abbess made with a short Crust, put pounded Bacon and Beef-fewet over it, and place your Squabs in it, with Sweet-breads, Mushrooms, Artichoke-bottoms, and Truffles; season it with Salt, Pepper, sweet Herbs, and fine Spice; lay some Butter and Slices of Bacon over it, cover it with an Abbess, rub it with Butter, and let it bake about two Hours; then open it, take out the Bacon and Fat, dish it up, put in it either an Essence of Ham, a white Cullis, a Craw-fish Cullis, or some beaten Eggs, and serve it up hot for a Course.

A Chicken-pye.

SINGE your Chickens, draw and truss them as for Boiling, blanch them in boiling Water, and cut them out as for a Fricassee; lay in a Baking-pan an Abbess made with a short Crust; put over it some Mince-meat or Godiveau, and your Chickens with Sweet-breads cut into Bits, Mushrooms, and Truffles; season it with Pepper, Salt, sweet Herbs, and fine Spice, lay some Butter and Slices of Bacon over it, cover it with an Abbess, rub it with Eggs, and let it be baked about two Hours. When baked, open it, take out the Bacon and the Fat, dish it up, put a white Cullis in it, an Essence of Ham, or some beaten Yolks of Eggs, and serve it up hot for a Course.

THE Pye with Pinions, Livers, and Hearts of Fowls is made the same Way.

A Sweet-bread Pye.

SOAK your Sweet-breads in fresh Water, and blanch them in boiling Water; cut some Bacon and Ham into Slices, seasoned with Pepper, Salt, sweet Herbs, and fine Spice; lard therewith your Sweet-breads;

bread ; lay in a Baking-pan an Abbess of a short Crust or some Puff-paste ; over which put some Mince-meat or Godiveau ; place your Sweet-breads in it, with Mushrooms, Truffles, and Cocks-combs, seasoned with Salt, Pepper, sweet Herbs, and fine Spice ; lay some Slices of Bacon with Butter over it, cover it with an Abbess, rub it with Eggs, and send it to the Oven. When baked, open it, take out the Bacon and the Fat, dish it up, put in it an Essence of Ham, or a Craw-fish Cullis, and serve it up hot.

A PYE with fat Livers is done the same Way.

A Pye with Slices of Veal.

TAKE a Nut of Veal, cut it in Slices, beat them flat, and lard them with fine Bacon ; strew them with a Dust of Flour, and blanch them in melted Bacon, or Hogs-lard ; then take them out, and let them cool. Lay an Abbess of a short Crust in a Baking-pan, with Mince-meat or Godiveau over it ; place your Slices in it with some Mushrooms ; season it with Pepper, Salt, a Crum of Garlic, and a Bunch of sweet Herbs ; lay Slices of Bacon with Butter over it, cover it with an Abbess, rub it with Eggs, and let it bake about three Hours ; then open it, take out the Bacon and Fat, dish it up, put in it some of your usual Cullis or Essence of Ham, with Lemon-juice, let it be relishing, and serve it up hot for a Course.

A Pye with Sheep's-tongues.

TAKE Sheep's-tongues half done in a Braise, or in a Seasoning, pick them, and slit them in two ; lay an Abbess in a Baking-pan, and put over it some Mince-meat or Godiveau ; place over it a Laying of your Tongues, seasoned with Pepper, Salt, sweet Herbs, and fine Spice ; then a second Laying of your Tongues, seasoned the same Way ; lay over them Slices of Bacon with Butter, cover your Pye with an Abbess, rub it with Eggs, and let it bake about two Hours. When done, take it out, open it, take out the Slices of Bacon, dish it up, put in it minced Sauce, and serve it up hot for a Course.

SEE the Manner of making this minced Sauce, in the Chapter of *Sauces and Cullisses*.

A Pye with Neats-tongues.

A PYE with Neats-tongues, or Calves-tongues, is done as that before ; but the Neats-tongues are cut into Slices, and the Calves-tongues into long Pieces.

A Pye with Chickens, or other Meat, in a Dish.

PUT in the Bottom of a Dish a Laying of Mince-meat or Godiveau, and make round it a Border with Puff-paste ; then place your Meat in it, season it with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, and Truffles ; lay Slices of Bacon and Butter over it, cover it with an Abbess of Puff-paste cut out into divers Figures, rub it with Eggs, and put it in the Oven ; when baked, take it out, open it, take off the Slices of Bacon and the Fat, put in it some Cullis, let it be relishing, cover it again, and serve it up hot for a Course.

A Pye a l'Esequille.

THIS Pye is made with Chickens, or other Meat, as the Pyes before-mentioned ; but you cover it with an Abbess of Paste, made

the *Spanish* Way. See the Way of making it in the Article of *Patty-pattees*; do not rub it with Eggs, but with melted Hog's-lard; when baked, put in it, through a Funnel, what Sauce you please, and serve it up hot for a Course.

Puff-paste with Beef-sewet.

CHOP some fresh Beef-sewet, melt it, but do not let it be brown; strain it off, put in fresh Water, and pound it; make your Paste with it, as you do with Butter. This Puff-paste serves in hot Countries, when they cannot easily get Butter; it is used with the same Sort of Pastry-work, as that made with Butter. This Sort of Pastry must be served up hot, that it may be found as good as that made with Butter.

You may make a Paste for a short Crust with Beef-sewet, melted and pounded as before; it is used with Pyes served up either hot or cold, and is likewise good to moisten the Inside of Pyes.

Puff-paste with Oil.

TAKE some Beef-sewet, melt it, strain it off, put it in fresh Water a little While; then take it out, squeeze it, and pound it with a little Oil; when mixed, put more Oil into it, and pound it again; do the same, till your Beef-sewet be as soft as Butter. This done, put some Flour on a Dresher, make a Hollow in the Middle, put a little Salt into it, with a couple of Eggs and a Glass of Oil, mix it with fresh Water, and let your Paste be as soft as your Beef-sewet and Oil pounded together; keep it a little While, then roll it, put as much Beef and Oil as Paste over it, double your Paste, roll it, and double it again five Times. This Sort of Paste is proper in Countries where Butter is scarce. You may use it with all Sorts of Pastry, provided you serve it up hot; you may take Hog's-lard, instead of Beef-sewet.

Another Sort of Puff-paste with Oil.

PUT about three Pounds of Flour on a Dresher, make a Hole in the Middle, put in it two Eggs with a Glass of Oil, mix it with fresh Water, and let it stand; then roll your Paste very thin, and put over it some Oil, but very little at a Time; repeat this about six Times, putting in it about two Pounds of Oil. This Paste serves for all Sorts of Pyes.

Pye with Oil, the Provençal Way.

MAKE a Puff-paste with Oil, as the last, putting in it Anchovies cut small and pounded, when you mix the Flour; then lay in a Baking-pan your Paste, the Thickness of a Crown-piece, and put round it a Slip the Breadth of a Thumb. Take Anchovies clean, bone them, cut them into two, and put them round your Abbess at a Distance from each other; do the same, till your Abbess be full; cut some Paste into square Slices of the Breadth of a Thumb, and of the Thickness of a Shilling, and put these over each Anchovy; then colour your Pye with Eggs, and send it to the Oven; let it be of a good Colour, but not too dry. When baked, dish it up, and serve it, either hot or cold, for a dainty Dish.

A Carp-

A Carp-pye.

TAKE some Carps, scale and wash them; take off the Flesh of one, put it on a Dresser, mince it with Crums of Bread boiled in Milk, and a Lump of Butter, and season it with Salt, Pepper, sweet Herbs, fine Spice, and Mushrooms; lay in a Baking-pan an Abbess of the Paste for a short Crust, and put in it your minced Carp; gut your Carps, split them into two, cut each Half into three Parts, put them over your Stuffing, with Mushrooms and a Bunch of sweet Herbs, season it with Pepper, Salt, and sweet Herbs, lay some Butter over it, cover it with an Abbess, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat, dish it up, put in it a Ragout of soft Roes of Carps, or a Craw-fish Cullis, and serve it up hot for a Course.

A Pike-pye.

THIS Pye is made the same Way.

A Tench-pye.

SCALD, gut, and wash your Tenches, and cut them into Pieces; lay an Abbess for a short Crust in a Baking-pan, put some Carp's Stuffing in the Bottom, and put in your Tenches with Mushrooms and Artichoke-bottoms; season it with Pepper, Salt, and fine Spice; lay some Butter over it, cover it with Paste, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat, dish it up, put in it a white Ragout of soft Roes of Carps, or a Craw-fish Cullis, or other Cullis, and serve it up hot for a Course.

An Eel-pye.

SKIN, gut, and wash your Eels, bone them on the Back and Breast, cut them into Pieces, blanch them, and put them in fresh Water; lay some Paste for a short Crust in a Baking-pan, put in it a Carp-stuffing, place in it your Eels with Mushrooms and dry Truffles, season it with Pepper, Salt, sweet Herbs, fine Spice, Parsley, and Chibbol cut small; lay some Butter over it, cover it with an Abbess, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat, dish it up, put in it some beaten Eggs, or Craw-fish Cullis, and serve it up hot for a Course.

A Trout-pye.

YOUR Trouts being cleaned, lard them with Eel, or with fine Bacon and Ham; lay in a Baking-pan an Abbess for a short Crust, and put over it some Carp-stuffing, and your Trouts with Mushrooms; season it with Pepper, Salt, and a Bunch of sweet Herbs, with some Butter over it, cover it with an Abbess, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat, dish it up, put in it a Craw-fish Cullis with Craw-fish Tails, or some Essence of Ham, and serve it up hot for a Course.

A Salmon-pye.

CUT your Salmon in Pieces, lay in a Baking-pan an Abbess of Paste for a short Crust, and put in it a Stuffing made with Carps, with your Pieces of Salmon over it; season them with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms cut into Slices, and Truffles, if you have

have any; lay some Butter over these, cover your Pye with an Abbess, colour it with Eggs, and send it to the Oven; when baked, open it, take off the Fat, dish it up, put in it a Craw-fish Cullis, or other Cullis, or else an Essence of Ham, and Lemon-juice, and serve it up hot for a Course.

A Sturgeon-pye.

WASH your Sturgeon, cut it into square Pieces of the Breadth of four Fingers, and lard them with Eel, or else with Bacon and Ham; lay an Abbess of Paste for a short Crust in a Baking-pan, and put in it a Stuffing made with the Flesh of your Sturgeon, or with Carps; place over it your Pieces of Sturgeon with Mushrooms and Truffles, if you have any; season it with Pepper, Salt, sweet Herbs, fine Spice, the Juice of two Lemons, Chibbols, Shalots, and a couple of Rocamboles cut small; lay some Butter over these, cover your Pye, set it off with Ornaments, colour it with Eggs, and let it be in the Oven for two Hours; when baked, open it, take off the Fat, dish it up, put in it a Craw-fish Cullis, or minced Sauce, or an Essence of Ham, and serve it up hot for a Course.

A Pye with Barbels, or other Fish.

TAKE some Barbels, Turbots, or Soles, gut and wash them, and cut them into Slices; mince some of their Flesh with Butter, Mushrooms, and Truffles, if you have any; season these with Pepper, Salt, sweet Herbs, and fine Spice; put in the Crums of a Loaf boiled in Milk, with a couple of Yolks of Eggs. Now lay in a Baking-pan an Abbess of Puff-paste, put in your Stuffing, and place your Slices over it, with Slices of Mushrooms and Truffles, if you have any; season them with Pepper, Salt, sweet Herbs, fine Spice, and a couple of Rocamboles cut small; lay some Butter over them, cover your Pye with another Abbess, colour it with Eggs, and let it be in the Oven for an Hour; when baked, take it out, open it on the Top, take off the Fat, dish it up, put in a Craw-fish Cullis or other Cullis, and serve it up hot for a Course.

A Smelt-pye.

SCALE, gut, and wash your Smelts; put an Abbess in a Baking-pan, and lay over it some Butter seasoned with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small; then place in it your Fish, season it with Pepper and Salt, and put the rest of your Butter over it; cover your Pye with another Abbess, set it off with Ornaments, colour it with Eggs, and let it be baked moderately about an Hour; when baked, take it out, open it, take off the Fat, put in it a little Cullis of Craw-fish, or other Cullis, or some Essence of Ham, dish it up, and serve it up hot for a Course.

A Pearcb-pye.

SCALE, gut, and wash your Pearches; cut off the Heads, the Ends of the Tails, and the Fins; lay in a Baking-pan an Abbess made with Paste for a short Crust, and put over it some Butter seasoned with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small; then place your Pearches in it, season them with Pepper, Salt, and Mushrooms cut into Slices, lay the rest of your Butter over

Over them, cover your Pye with another Abbess, set it off with Ornaments, colour it with Eggs, and send it to the Oven; when baked, take it out, open it on the Top, take off the Fat, put a Ragout of Mushrooms, or a Craw-fish Cullis, or a white Ragout of Oysters, and serve it up hot for a Course.

PYES with Quavivers are made the same Way.

A Pye with minced Carps.

SCALE, wash, and skin your Carps; mince their Flesh on a Dresher, season them with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small, add the Crum of a Loaf boiled in Milk, and mix these all together; put an Abbess of Puff-paste into a Baking-pan, put in it your minced Carps, with some Butter over it, cover it with another Abbess, adorn it, colour it with Eggs, and send it to the Oven; when baked, take it out, open it on the Top, take off the Fat, put in it some Cullis with Lemon-juice, and serve it up hot for a Course.

You may make Pyes of all Sorts of Fish, the same Way.

A fresh Cod-pye.

PUT an Abbess of fine Paste in a Baking-pan, and put over it some Butter, rolled in Flour, and seasoned with Parsley, Chibbols, Mushrooms cut small, Pepper, Salt, sweet Herbs, fine Spice, and Shalots; put some Pieces of fresh Cod over it, and season them with Pepper, Salt, Parsley cut small, Parsley-roots cut into Slices, and a little Mace; put some Butter over these, cover your Pye with another Abbess, adorn it, colour it with Eggs, and send it to the Oven. Now make a Sauce thus, *viz.* Put a Lump of Butter in a Stew-pan over the Fire, with a Dust of Flour, Salt, Pepper, Nutmeg, a couple of Anchovies cut small, and a Dash of Vinegar; thicken your Sauce, and put in it some blanched Oysters. Your Pye being baked, take it out, open it, take off the Fat, let it be relishing, squeeze a Lemon juice into it, put your Sauce into it, and serve it up hot for a Course.

A Pye of salt Cod.

TAKE some salt Cod, unsalt it, and boil it; then put about a Pound of Butter into a Stew-pan, with a Dust of Flour, Parsley, Chibbols, Shalots, Rocamboles cut small, and Nutmeg; take your Cod out of the Water, bone it, and cut it into Slices; put it into a Stew-pan with Cream, thicken your Sauce, put an Orange or a Lemon-juice into it, and let it be relishing and cold; put an Abbess of Puff-paste in a clean Stew-pan, put your Cod into it with a Lump of Butter over it, cover your Pye with another Abbess, adorn it, colour it with Eggs, and send it to the Oven. When baked, take it out, open it on the Top, put in it a white Sauce made with Butter, Parsley, and Chibbols cut small, stir it well to thicken it the better, cut the Crust taken off in Pieces, placed on the Top, and serve it up hot for a Course. Pyes with dry Cod and Stock-fish are made, the same Way.

A Pye with soft Roes of Carps.

BLANCH your soft Roes, put them in cold Water, and take them out to drain; then lay an Abbess of Puff-paste in a Baking-pan, and put over it a Stuffing made with Carps, or other Fish, or else Mince-meat;

meat; place your soft Roes over it with Mushrooms and Truffles, season them with Pepper, Salt, and a Bunch of sweet Herbs, lay over them some Butter with Slices of Bacon, cover your Pye with another Abbess, adorn it, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat with the Slices of Bacon, put in it a Ragout of Craw-fish Tails and Mushrooms, and serve it up hot for a Course.

An Oyster-pye.

BLANCH some large Oysters in their own Liquor, put them in cold Water, and take them out to drain; lay an Abbess of fine Paste in a Baking pan, put over it a Lump of Butter, rolled in Flour, and seasoned with Pepper, Salt, sweet Herbs, fine Spice, Parsley, Chibbols, and Mushrooms cut small; squeeze your Oysters, to take out their Liquor; put them in your Pye; lay over them more Butter rolled and seasoned, as before; add to it Mushrooms cut in Slices, and Truffles, if you have any; cover your Pye with another Abbess, adorn it, colour it with Eggs, and send it to the Oven; when baked, take it out, open it, take off the Fat, put in it a minced Sauce, and serve it up hot for a Course.

Another Oyster-pye, the Dutch Way.

TAKE some large Oysters; lay in your Baking-pan an Abbess of fine Paste, and put over it some Butter with rasped Crusts of Bread and Parsley cut small; make over it a Laying of Oysters, put more Butter with Crusts and Parsley, as before, make a second Laying of Oysters, and do, as before; cover your Pye with another Abbess, colour it with Eggs, and send it to the Oven; when baked, dish it up immediately, without taking off either the Upper-crust or the Fat; add only to it Lemon-juice, and serve it up hot for a Course.

A Muscle-pye.

CLEAN the Muscles, wash them in several Waters, and put them in a Stew-pan over the Fire to open them; take them out dry, and make your Pye with them, as the Oyster-pye before-mentioned.

An Egg-pye.

LET your Eggs be hard boiled, and cut them in Slices; make a Sauce like that mentioned in the Article of *Salt Cod Pye*; put your Eggs into it, and let it be cold; do the rest, as said in the Article of *Cod-Pye*.

CH A P. XVIII.

Of Pyes either hot or cold, with Fish, Fowls, Butchers Meat, and Venison-pasty.

HOT FISH-PYES.

A Carp-pye.

SCALE and gut some Carps, lard them with some Bits of Eel well seasoned, and form the Pye with the usual Paste, made as directed in the Chapter of *hot Flesh-pyes*, which is proper enough for all Sorts of Fish.

Fish-Pyes; the Bottom and Sides of the Pye being made, put the Stuffing of a Carp, made as follows, in the Bottom: Take the Flesh of one or two Carps, Pikes, or Eels; but, if these three Sorts of Fish are mixed together, your Stuffing will be the more delicate; add some Bread-crum boiled in Milk, some Mushrooms, Truffles, if you have any, Parsley, Chibbols, and Shalots; the Whole being well minced together, put in some Butter, more or less, according to the Quantity of your Stuffing. When your Pye is made of Carp, about six Ounces of Butter will be sufficient. Season your Stuffing with Salt, Pepper, sweet Herbs, and all Sorts of Spices, and pound it with Yolks of Eggs; then put your Stuffing in the Bottom of your Pye, as before. You may make Use of this Stuffing for Patty-pattees, and for all Sorts of Pyes with Fish: When the Bottom of your Pye is covered with this Stuffing, place your larded Carps in it, with Mushrooms, Truffles, and Morells, if you have any; season the Whole with Salt, Pepper, sweet Herbs, and fine Spice. Then make a Laying of Butter, and cover it with some of the aforesaid Paste; finish the Pye, in setting it off with Ornaments, as Roses, Tulips, Flower-de-Lis's, &c. This being done, rub it with beaten Yolks of Eggs, and keep it in the Oven for two Hours; when baked, open it, take off the Fat, and put in it either some Cullis, or a minced Sauce, with the Juice of a Lemon, and serve it up hot. See the Way of making this Cullis in the Chapter of *Cullisses*, and that of making the minced Sauce, in the Chapter of *Sauces*.

A Pike-pye.

YOUR Pikes being ordered, as the Carps, cut them into Bits; but, if they are small, leave them whole, and lard them with Eels; proceed in every Thing, as directed in the Article of *Carps*, and use the same Cullis or Sauce. You may likewise put in your Pye a Ragout made with soft Roes of Carps, Artichoke-bottoms, and Mushrooms, or a good Ragout of Oysters; or you may use both these Ragouts for the Carp-pye.

You may likewise make this Pye with a white Sauce.

A hot Eel-pye.

YOUR Eels being skinned, cleaned, and cut into Bits, make your Pye, as before; cover the Bottom of it with a Sort of Fish-stuffing, called *Godiveau*: See the Chapter of *Stuffings*; and do the rest as the Carp-pye; when it is baked, put a small Ragout of Mushrooms into it with soft Roes, and the Juice of a Lemon, and serve it up hot. You may make the Ragout either with a white or a brown Sauce.

A hot Tench-pye.

YOUR Tenches being whitened in warm Water, and cleaned, cut them into Bits, which place in your Pye, covered in the Bottom with some Stuffing, as before; then put in some Mushrooms, Truffles, Parsley, Chibbols, and Shalots, with a good Lump of Butter; when your Pye is finished, put it in the Oven for an Hour and a Half; when baked, take off the Fat, and put in a good Fish Cullis, or a Ragout of soft Roes and Mushrooms, with a white or brown Sauce, and the Juice of a Lemon, and serve it up hot.

A hot

A hot Lamprey-pye.

YOUR Lampries being ordered, as the Tenches, put in the Bottoms of the Pyes some Bits of good Butter, and then your Lampries; seasoning them, and proceeding, as directed for the Tench-pye; your Pye being made, put a sweet, sour, or Pepper-sauce into it, and sticking it with Lemon, serve it up.

A hot Eel-pout Pye.

ORDER your Eel-pouts, as the Tenches, and reserve their Livers to make a Ragout with them, together with some soft Roes, to be put into your Pye; in the Bottom of which, put some good Butter dipp'd in fine Flour, with Mushrooms, Truffles, Parsley, Chibbols, and Shalots; having seasoned it, place your Eel-pouts in it, cover them Top and Bottom alike, and put some Butter over them; do the rest, as directed for the Tench-pye; when baked, put in it the Ragout of Livers, soft Roes, and Craw-fish Tails, if you have any, and the Juice of a Lemon, and serve it up hot.

A hot Trout-pye.

YOUR Trouts being gutted and larded with Eels and Anchovies, cut off their Heads and the Ends of their Tails; stuff them with Stuffing made of some of the Flesh, Mushrooms, Truffles, Parsley, and Chibbols, the Whole seasoned and minced together: Your Pye being prepared, put your Trouts in, with some fresh Butter both over and under them; bake it, more or less, according to the Bigness of your Trouts; when done, take off the Fat, put in a Ragout of Craw-fish, with the Juice of a Lemon, and serve it up hot.

A hot Roach-pye.

TAKE some Roaches, more or less, according to the Bigness of your Pye, gut them, reserving their Livers, and cut off their Heads; Then make your Pye, and put some good Butter in the Bottom, or a Hash made with two Roaches, some Truffles, Mushrooms, Parsley, and Chibbols well seasoned, and minced together; place your Roaches in it, put some Stuffing between them, and season them; cover the Whole with fresh Butter, close your Pye with Paste, and let it bake about an Hour and a Half; then pound the Livers of your Roaches with an Anchovy, mix them with Cullis of Craw-fish, or other Cullis, and strain the Whole through a Sieve; let it be high relished, and keep it warm on hot Cinders; when the Pye is ready, take off the Fat, put in your Cullis, with the Juice of a Lemon, and serve it up hot for a Course.

A Pye with the Jowl of a Salmon.

TAKE a Jowl of Salmon, cleanse and lard it with Eel and Anchovies; make your Pye oval, and with a Paste not so fine as that before; put a Laying of fresh Butter in the Bottom, season and place the Jowl over it, season and cover it with the same Sort of Butter, and then with Paste; let it bake for five Hours; but, when half done, take it out, put in it some Cullis of Fish and Anchovies through a Funnel; then put it in the Oven again, and, when done, serve it up either hot or cold: If you serve it up hot, put a Ragout of Craw-fish in it with the Juice of a Lemon.

A hot

A hot Pye with a Jowl of Salmon for Flesh-Days.

TAKE a Jowl of Salmon, and cut it close to the Fins ; clean and lard it with middling Bacon and Ham, seasoned separately ; make your Pye, as said in the preceding Article, and with the same Paste ; put in the Bottom a Laying of Bacon pounded, scraped, and seasoned ; put the Jowl of Salmon upon it, seasoning the Top and Bottom alike ; cover it with pounded Bacon, fresh Butter, and Slices of Bacon, and then with Paste ; let it bake as long as the Pye, and, when half done, put in it about a Pint of thin Essence of Ham and Veal ; then put it again in the Oven, and serve it up either cold or hot : If you serve it hot, put in it a Ragout of fat Livers, Mushrooms and Truffles, or a Ragout of Craw-fish.

A hot Sturgeon-pye.

TAKE some Sturgeon, more or less, according to the Bigness of the Pye you design to make ; cut it into Bits the Thickness of three Fingers, and lard it with Eel and Anchovies ; make your Pye with some pretty fine Paste, cover the Bottom with fresh Butter seasoned, put in your Sturgeon seasoned Top and Bottom alike, and cover it with fresh Butter ; add, if you will, some Mushrooms, or Truffles, cut in Bits ; cover it with Paste, and let it bake about three Hours ; when done, take off the Fat, and put in a Cullis of Craw fish, or other Cullis that is relishing.

THE Tunny-pye is to be made after the same Manner.

A hot Turbot-pye.

MAKE your Pye with fine Paste, and the Sides pretty low ; put some fresh Butter in the Bottom seasoned with Salt, Pepper, and fine Spice ; then put in your Turbot larded with Anchovies ; if you think fit, season it, and cover it with fresh Butter ; your Pye being made, put it in the Oven for a little While ; when done, take off the Fat, and put in a Ragout of Craw-fish, Mushrooms, and Truffles, with the Juice of a Lemon, and serve it up hot.

A hot Eel-pout Pye.

THIS Pye is to be made very near as the last ; but in this you cleanse your Pouts off the Mud, and put a Bunch made with Parsley, Chibbols, and all Sorts of sweet Herbs in the Pye ; when done, put in a Ragout of soft Roes, with the Juice of a Lemon, or some Verjuice, which is very proper for Fish.

A hot Sole-pye.

YOUR Soles being scaled, let them be half fried, and cut them into long Slices ; make your Pye with the finest Paste, and put in the Bottom a small Hash, made of the Flesh of Eels, or Carps, as mentioned in the first Article of this Chapter ; place over the Hash your Slices of Soles seasoned and covered with fresh Butter ; when finished, put it in the Oven, but it must not continue long in it ; when done, take off the Fat, and put in a small Ragout made with Mushrooms, Truffles, and soft Roes, if you have any, squeezing into it the Juice of a Lemon. You may, before you close your Pye, put four Grapes into it, if the Season permits.

A hot

A hot Sea-duck Pye.

TRUSS your Sea-ducks, as you do other Ducks for Pyes, mentioned before ; lard them with Eels, and cut them in four, or leave them whole ; make your Pye with your ordinary Paste ; put in the Bottom some Fish-stuffing, with which likewise fill your Sea-ducks, when they are not cut in Pieces ; then place the Sea-ducks in it, with Mushrooms, Truffles, Parsley, Chibbols, Shalots, a Clove of Garlic, Salt, sweet Herbs, and good Butter ; when your Pye is closed, keep it in the Oven for six Hours ; when enough, take off the Fat, and put in a high-relished Ragout, made of Mushrooms, Truffles, Artichoke-bottoms, and soft Roes. This Pye is to be served up hot ; but, if you serve it up cold, you must take it out of the Oven, and, when half done, pour in it, through a Funnel, a good Sauce made of shred Anchovies, and then put it in the Oven again. You may also, at first, put in some Truffles, either whole or cut small.

THE Sea-duck Pye with Meat or Gravy, either hot or cold, is to be made, as the Duck-pye.

*FISH PYES to be served up Cold.**A Salmon-pye.*

TAKE a Quantity of Salmon, according to the Bigness of your Pye, and make it, as directed in the Article of *hot Salmon-Pyes* ; make your Pye with good Paste, put in the Bottom some Stuffing, and your Salmon over it ; sometimes you may lard your Salmon with Eels and Anchovies, and make Use of Butter and Slices of Lemon ; at another Time, you may lard it with long Bits of Ham cut very thin, covering it with Slices of Bacon, and garnishing your Pye with pounded Bacon ; bake your Pye, after the usual Way, and, when done, serve it up cold for a dainty Dish.

A cold Sturgeon-pye.

THIS Pye is to be made, like the last ; lard your Fish with Bacon and Ham, and add Slices of Veal, Bacon, Ham, and pounded Bacon ; season it, as the last Pye, and put some Truffles in it, if you have any. At another Time, your Sturgeon may be larded with Eel ; and, instead of Bacon, make Use of Butter. This Pye is served up cold for a dainty Dish.

A cold Pye with Salmon-trout.

GUT your Trouts, cut off the Heads and Tails, and lard them with thin Bits of Bacon and Ham ; at another Time, with Eels and Anchovies, seasoned as usual. If you make your Pye deep, put some Truffles cut small into it ; and, if made with a low Border, cover the Bottom of it with a little Stuffing : After which, place in it your Salmon-trouts, using Bacon cut in Slices, and pounded Bacon with Meat, or Butter and Slices of Lemon with Fish ; let this Pye be in the Oven, as long as the hot Trout-pye, and serve it up cold for a dainty Dish.

A cold Carp-pye.

THESE Carps are to be ordered as those for the hot Carp-pye ; make your Paste a little thicker, if you make your Pye with a high Border ; put the same Ingredients in it that are mentioned in the foregoing Article, and serve it up, after the same Manner.

A cold

A cold Eel-pye.

YOUR Eels being skinned and ordered, make your Pye deep, or with a low Border, as you think fit, and proceed with the rest, as in the two foregoing Articles.

A cold Pike-pye.

YOUR Pike being scalded and cleaned, make your Pye, as those of Trouts, Carps, and Eels; serve it up likewise cold for a dainty Dish.

A cold Pye made with several Sorts of Fish, with a Fillet round it.

MAKE relishing Stuffing with Carps, Pikes, and Eels, and make your Pye with fine Paste, and a low Border; put in the Bottom of it a Laying of the Stuffing, moistened with the Blood of your Fish, over which place some long Slices of Eels and Anchovies, which cover with a second Laying of Stuffing; proceed in the same Order, till your Pye is filled up; after which, put some Butter all over, and cover it; when baked, serve it up cold.

A Venison-pasty.

BONE your Venison, lard it with thick Bacon, and pickle it pretty well, at least a whole Day; after which, let it be drained in a Napkin; then make your Pye with some thick Paste in what Shape you please, and cover the Bottom either with a Stuffing, if you have any, or with Bacon and Beef-sweet pounded together; season it, and place your Meat likewise seasoned as it should be; add some Bay-leaves, sweet Basil, and fine Spice, and over them some Butter, or Bacon with Beef-sweet pounded together; cover the Whole with Slices of Bacon, cover your Pye, and let it bake about five Hours; when done, serve it up cold for a dainty Dish.

A cold Hare or Rabbit-pye, boned or unboned.

BONE your Hares, or Rabbits, without cutting them in Pieces; but, if you do not bone them, flatten them, and break all the Bones; lard them with long and thin Bits of Bacon, and let them continue in Pickle for two Hours; then drain them, pound their Livers with some Bacon, and put them in the Bottom of your Pye, which make of what Shape you please; over the pounded Bacon and Livers, put your Meat, seasoned on both Sides, and put over it some Bay-leaves, sweet Basil, and Slices of Bacon, as in the precedent Article; your Pye being covered with its Lid, let it bake for two or three Hours, more or less, according as your Meat is either old or young; when done, and cold, serve it up for a dainty Dish.

A cold Pye made with Hares, Rabbits, and a Fillet of Beef, with a Fillet round it.

YOUR Hares and Rabbits being skinned and drawn, mince their Flesh together with some of a Fillet of Beef, some Bacon, the Fat of Veal, and Beef-sweet; season the Whole with Salt, Pepper, fine Spices, sweet Herbs cut small, a Clove of Garlic, and some Parsley, Chibbols, Shalots, Truffles and Mushrooms shred; the Whole being minced and mixed together, put some Cullis to thicken it; then cut some Bacon
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and Ham in long Slices some Pistachoes, or small pickled Cucumbers, cut the same Way. This being done, make your Under-crust, over which put a Laying of your Stuffing, round or square, according to the Shape you give your Pye; place the Slices of Ham, Bacon, and the Pistachoes, or Cucumbers, in the same Manner, as over a Galantine; then make a second Laying of Stuffing, and again one of Ham, Bacon, and Pistachoes, or Cucumbers; proceed in the same Order, till your Pye is filled up; put pounded Bacon, or Butter, with Bay-leaves over all, and cover it with Slices of Bacon; then put on the Lid of the Pye, which make in what Shape you please. Those Pyes are seldom made deep, but, being apt to swell, you must take Care not to crowd them with your Meat; let your Pye bake about five Hours, if it be a large one; when done, and cold, serve it up for a dainty Dish.

A cold Pye of Partridges, either young or old.

TAKE some Partridges, either young or old, truss them, beat their Breasts flat, and broil them a little on burning Charcoal; get some Bacon cut in long and thin Bits, to lard your Partridges both Top and Bottom; make a Stuffing with their Livers and some pounded Bacon seasoned, to stuff your Partridges; your Pye being made deep, or otherwise, put some Stuffing in the Bottom of it, and place your Partridges in it, seasoning them both over and under; moistening them either with pounded Bacon, or with Butter, or both. This Mixture is very proper for all Sorts of cold Pyes. Then put in some Bay-leaves, sweet Basil, and green Truffles, if you have any, and cover the Whole with Slices of Bacon; this done, put the Lid on your Pye; let it bake for three or four Hours, more or less, according as the Partridges prove to be young or old, and, when your Pye is done, and cold, serve it up for a dainty Dish.

A cold Pye with red Partridges.

THIS is to be made, as the preceding one.

A cold Partridge-pye.

THIS is likewise to be made, as that before, only you put some Slices of Veal both over and under your Partridges, and some Truffles in your Pye; which being done, and cold, serve it up for a dainty Dish.

A Wood-cock-pye served up cold.

YOUR Woodcocks are ordered as that of Partridges; only in the Woodcock-pye mince the Livers and the Bowels with some pounded Bacon, to stuff the Woodcocks, and to put some in the Bottom of your Pye.

THE young Woodcock-pye is made, after the same Manner.

A cold Pye with Plovers and Lapwings.

THIS is to be made and served up, as that of Partridges.

COLD PYES with Butchers-meat and Fowls.

A cold Ham-pye.

TAKE a Ham, clean it, take off the Skin, and dip it in lukewarm Water seven or eight Hours; take some fine Flour, more or less, according

cording to the Bigness of the Pye you design to make, and about a Pound of Butter, with five or six Yolks of Eggs; wet your Flour with warm Water, and make your Paste very thick, whilst it is still warm; for, if you let your Paste be cold, it will be very difficult to handle it, because it will break; your Pye being made, cover the Bottom with Slices of Beef, put your Ham upon them, and season the Whole with all Sorts of Spice and sweet Herbs, pounded and mixed together; moisten your Pye with pounded Bacon; and cover your Meat with Slices of Bacon; then put on your Pye-lid, on which set what Ornaments you please, and keep it in the Oven for twelve Hours, at least; when half done, put in two Glasses of Brandy, or Sack, and, when baked, take out all the Liquor, to prevent its Breaking; your Pye being almost cold, put the Liquor in again; if the Liquor do not cover the Slices of Bacon, add more to it; when it is cold, serve it up for a dainty Dish.

At another Time, you may let your Ham be half done, between Slices of Bacon and Veal, with Fire both over and under; but the Paste must be finer than that before mentioned, and your Pye will look better, and be sooner baked.

A cold Ham-pye dressed in a Dish.

TAKE a Ham unsalted, and boiled as if it were to be served for a dainty Dish; then, with some ordinary Paste, make a pretty thick Border round the Edge of a Dish, the Bottom of which cover with Ingredients proper to the Palate of your Master; put in your Ham, over it some Crums of Bread and minced Parsley mixed together, and put it in the Oven; the Crums of Bread being pretty brown, put a Sheet of Paper over it; when you think the Paste is baked enough, take it out, let it be cold, and serve it up for a dainty Dish. A Ham, already dressed, may be dressed, for a Change, after the same Manner.

A cold Pye, either with a Fillet of Veal, a Fillet of Beef, or a Leg of Mutton.

BONE a Fillet of Veal, beat it flat with a Rolling-pin, and lard it with Bacon; make your Pye either deep or shallow, and place your Meat in it well seasoned; moisten your Pye either with Butter, Beef-suet, or the Fat of Veal and pounded Bacon; add Bay-leaves and sweet Basil, cover the Whole with Slices of Bacon, then put on the Lid, and keep the Pye in the Oven for four or five Hours; when done, and cold, serve it up for a dainty Dish. The Pye with a Fillet of Beef, or a Leg of Mutton, is ordered, after the same Manner.

A cold Pye, either with fat Pullets, Chickens, or Pigeons.

TAKE some fat Pullets, Chickens, or Pigeons, draw and truss them as for Boiling; then beat their Breasts flat, broil them a little on burning Charcoal, and lard them thick with Bacon seasoned; do the rest, as said in the preceding Article; keep your Pye in the Oven for three Hours, more or less, according to the Quantity and Quality of your Fowls; when done, and cold, serve up your Pye for a dainty Dish.

A cold Pye with young Turkeys.

ORDER and serve up this Pye, as that before.

C H A P. XIX.

Of hot Pyes made with the Whites of Fowls.

A Pye, the Royal Way.

GET the best Leg of Mutton you can get, bone it, and take off all the Fat; take three or four Partridges, pick, draw, and truss them; then get two Fillets of Beef, take off the Skin and Sinews, and cut them in Pieces; lard with thick Bacon, and Ham seasoned, your Leg of Mutton, the Partridges, and the Fillets of Beef; cut or clip your Ham and Bacon close to the Flesh, so that neither one nor the other appears; after which, mince the clipped Bacon and Ham, with a Bit of Bacon, and pound the Whole together. Get ready some Paste for a short Crust, which mix with warm Water; make your Pye deep in what Shape you please, put in the Bottom of it some pounded Bacon, and place the Leg of Mutton in the Middle, and the Partridges and the Fillets of Beef round it, with a Nut of Ham cut in four or six; season your Pye with Salt, Pepper, sweet Herbs, fine Spice, and Truffles, if you have any, with some pounded Bacon and good Butter, and lay over the Whole with Slices of Veal and Bacon; cover your Pye with your Paste, and shape it, as well as possible, with Flower-de-Lis's, or other Coats of Arms; colour it with beaten Eggs, and let it be baked, during eight Hours; then take it out, cut it open, take out the Slices of Bacon and Veal, take off the Fat, dish it up either with a minced Sauce, or some Essence of Ham, and a Lemon-juice, and serve it up hot for a large Course.

A Pye with a Buttock of Beef.

TAKE a Buttock of Beef, bone it, take off the Fat, lard it with thick Bacon, and Ham well seasoned, and a little Garlic; after which, make your Pye deep in a round or oval Shape, with a Paste for a short Crust, and lay in the Bottom of it Bacon, being first minced, and then pounded; season it with Salt, Pepper, sweet Herbs, fine Spice, Truffles, Mushrooms, Parsley, and Chibbol; then put in it your Buttock of Beef, seasoned with Salt, Pepper, sweet Herbs, fine Spice, and a little Garlic; lay over it green Truffles, if you have any, and Mushrooms, fresh or dry, according to the Season; lay over the Whole either some pounded Bacon as put in the Bottom, or good Butter, and some Slices of Veal, Ham, and Bacon; doing the rest, as is said before; let your Pye bake about ten Hours; being baked, open it, and take out the Slices of Veal, Ham, and Bacon, and take off the Fat; dish it up, putting in it either some Essence of Ham, with the Juice of a Lemon, or a minced Sauce, or an Anchovy-sauce; serve it up hot for a large Course, or for a Remove. You may likewise serve it up cold.

A PYE

A PYE with a Leg of Veal, or Mutton, is made, after the same Manner.

A roasted Pye.

GET a Leg of Mutton, take off the Fat, bone it all to the Knuckle, and let the Leg be as whole as possible; then cut some Ham and Bacon in Slices, and season those of Bacon with Salt, Pepper, sweet Herbs, and fine Spice; lard therewith your Leg handsomely as you can, and season it with the aforesaid Things and with Rocamboles; lay your Leg on a Dresser, and put over it Half a Dozen little young Pigeons, some Truffles and Mushrooms, the Whole well seasoned, and a little Mince-meat; after which, sew it up with Packthread, giving it its first Shape; then, with Slices of Bacon round it, spit it, and let it be above half roasted. Put four Handfuls of fine Flour on your Dresser, make a Hollow in the Middle, and put in it about Half a Spoonful of grated Salt, two or three Yolks of Eggs, a Lump of Hog's-lard, and a Lump of Butter; mix your Paste with fresh Water, taking Care not to make it too thin, and roll it for an Abbess; then take off your Leg of Mutton from the Fire, but not from the Spit, and put it on your Abbess; take off the Packthread, wrap up the said Leg in your Abbess, and let the Back, your Leg is sewed up in, come forth, that you may the easier take it off; your Paste being wrought very close, wrap it up in five or six Sheets of Paper rubbed with Hog's-lard, and put the Spit on to roast your Leg, till done; then take it off, take off the Paper, and dish it up; take off the Packthread round your Leg of Mutton as dexterously as possible, without breaking the Crust of the Pye, and pour some Essence of Ham into your Pye through the Hole occasioned by the Spit; serve it up hot either for a Course, or for a Remove. You may make roasted Pyes, after the same Manner, with any Sort of Fowls; you must not bone them, but lard them with Bacon and Ham; when half roasted, put round them some Mince-meat, before you put them into Paste, and serve them up, as the aforesaid Pye.

The Manner of making Paste for all Sorts of Venison-pasties, and for Pyes made with the Whites of Fowls, or Butchers-Meat.

TAKE two Pounds and a Half of fine Flour, three Quarters of a Pound of good Butter, about Half a Spoonful of grated Salt, and a couple of Eggs; moisten it so as to make it a little firm, take Care to moisten it now and then, and not to handle it too dry. If your Paste is firm, you raise it the more easily; and your Paste does not require so much Handling in Summer as in Winter.

A hot Pye with young Partridges.

DRAW your young Partridges, and truss them as for Boiling; then pound their Livers with Bacon, Parsley, Chibbol, and Shalots; season it with Salt, Pepper, sweet Spice, and Truffles, or Mushrooms, cut small; this done, form your Pye, put in the Bottom your Stuffing, and place over your Partridges; put in your Pye some Mushrooms, Truffles, Parsley, Chibbol, or Shalots, and season it with Salt, Pepper, and sweet Spice; put over these Things some Butter, or pounded Bacon,

to moisten your Pye with ; put over them Slices of Bacon, and then close your Pye, which you must keep in the Oven, during two Hours ; but, should your Partridges be old, they would require four Hours Baking ; your Pye being taken out, take off the Fat presently, lest it spoil the rest. You may put in your Pye Cullis of Partridges, or Essence of Ham, with a Lemon-juice ; serve it up hot.

A hot Pye with Woodcocks.

YOUR Woodcocks are to be ordered, like the Partridges before, with the same Stuffing and Seasoning ; but mince all the Intrails of your Woodcocks, and your Pye is formed and baked, as that of the Partridges before ; when ready, put in it some Cullis of Woodcocks, or good Essence.

THE Pye with young Woodcocks is made the same Way.

A hot Pye with Plovers.

THIS Pye is made, as that of Partridges, and baked about an Hour and a Half ; when ready, put in it some Essence, or a minced Sauce, and serve it up hot.

A hot Pye with young Rabbits.

YOUR Rabbits being skinned, draw them, and cut them in seven or eight Pieces ; make, with their Livers and some pounded Bacon, a Stuffing seasoned with Parsley, Chibbol, and fine Spice ; your Pye being formed, do the rest, as said about the Partridges, and let it be baked, during two Hours ; but, if the Rabbits are old, bake it, during four Hours ; when done, put in it either Cullis of Rabbits, or a minced Sauce, or an Essence, and serve it up hot.

A hot Pye with Pheasants.

YOUR Pheasants are ordered, and this Pye made with the same Ingredients, as is said about the Partridges ; but, instead of a Stuffing, put pounded Bacon in the Bottom of your Pye, which is to be baked, more or less, according to your Pheasants being either young or old ; it is served up hot with Essence of Ham, or an Italian Sauce.

A Pye with Fillets of Leverets, or Hares, with Blood.

TAKE the Fillets of Leverets, or Hares, and make a Stuffing with their Livers, their Blood, and some pounded Bacon, with the usual Seasoning ; your Pye and the rest is made, as with the other Pyes, putting in it, when baked, a minced Sauce, or an Essence ; take the Blood of Fowls, put it in a Stew-pan, over the Fire, but do not let it boil, and squeeze in it a Lemon-juice ; let this Cullis be relishing, put it in your Pye, and serve it up hot.

ALL Sorts of Pyes, made with Blood, are ordered, in the same Manner.

A Duck-pye with Savoy, Cabbage, &c.

YOUR Ducks being singed and picked, draw them, and truss them, as for Boiling ; put in the Bottom of your Pye their Liver pounded with Bacon, over which place your Ducks cut in four, with blanched Savoy or Cabbage, middling Bacon, and Sausages ; season your Pye with Parsley, Chibbol, Salt, and Spice, and moisten it with Butter, or pounded Bacon ; when closed, keep it in the Oven three

or four Hours; being baked, take off the Fat, put in it some good Essence, with a Lemon-juice, and serve it up hot. This Pye being made without Savoy's or Cabbage, you need not cut your Ducks in four.

A Pye, the Italian Way.

MAKE your Pye five or six Inches deep, with a Paffe for a short Crust; make in the Inside four Partitions as high as the Border, and thick enough to hinder the different Sauces from intermixing; put some Quails in one of these Partitions, some Snipes in the second, some young Pigeons in the third, and some Ortolans in the fourth; make for each Sort of Meat a Stuffing agreeable to its Taste. As for the Quails, Pigeons, and Ortolans, make a fine Ragout with Sweet-breads, Cocks-combs, Mushrooms, fresh Truffles, if you have any, and Force-meat Balls, the Stuffing prepared for them; and with some of them the following *Italian Cullis*, viz. Take a Fillet of Veal, cut it in Slices, and put them in a Stew-pan with five or six Slices of Ham, one or two Onions, and some Cloves; then stew these Things on a slow Fire, and, the Gravy of the Veal being extracted, moisten them with good Broth; let it be a doing with a slow Fire; after which, get a Capon half roasted, the White of which take without the Skin; also take half a Quarter of a Pound of Pine-apples, with some Crums of Bread dipped in Cream, and pound the Whole together in a Mortar; your Gravy being made, put in it all your pounded Ingredients; after having taken out your Meat, let your Sauce be short, to stew your Cullis in. As for Wookcocks, Snipes, and young Partridges, make a Cullis of Veal and Ham, putting in it two or three Spoonfuls of Oil, with three or four Anchovies; your Cullis being done, strain it off, and put it in a Stew-pan with Capers, pickled Cucumbers, Artichoke-Bottoms, Sweet-breads, Cocks combs, Balls of Force-meat, and Mushrooms; let it all be done together, and put in your Pye, in serving it up.

A Mascaronis-pye, the Italian Way.

BOIL your Mascaronis with a good fat Pullet in some very good Broth, and, when done, let them be cold; then take four or six Pigeons boned, and stuff them with some very fine Mince-meat, with Slices of Bacon round them; put them in a Kettle, line the Bottom of the same with Slices of Bacon and Veal, and season the Whole, putting to it a Stick of Cinnamon. Then boil some Milk, which strain through a Sieve, and pour over your Pigeons; let them be stewed over a slow Fire, and when almost done, take them out; form your Pye deep, and pound together some Beef-marrow, a little fresh Butter, and three Ounces of *Parmesan* Cheese, mixed with some pounded Cinnamon; make a Laying of this Stuffing in the Bottom of your Pye, with Mascaronis over it, and place it in your Pigeons, over which lay other Mascaronis and more of your Stuffing; make your Cullis with the White of a Capon, and some *Parmesan* Cheese; let it be relishing.

THE same Pye may be made likewise with Capons, fat Pullets, and Quails.

A Mascaronis-pye in Lent.

BOIL your Mascaronis in Water with a little Salt ; when boiled, drain them, and let them be cold ; take as much *Parmesan* Cheefe as you please, pound it, and mix it with good Cream ; your Pye being formed and pretty deep, put in the Bottom of it a Laying of fresh Butter, then a Laying of Mascaronis, over which put five or six Spoonfuls of your *Parmesan* Cheefe in Cream, and strew it with pounded Cinnamon ; do the same over and over again, till your Pye is filled up.

Paste au Vent, a thin Paste used in Summer.

TAKE about a Pound and a Half of fine Flour, put in it the White of four Eggs, and a Bit of Butter of the Bigness of an Egg, with some fine Salt ; moisten your Paste, but not too much, because it must be light ; when rolled very thin, cut it into several Slices, and get a silver Dish, or a Baking-pan, the Bigness of the Tart you will make, which rub with Butter. Take one of the Slices rolled round and thin, make it with your Hand as thin as Paper, put it in your Dish, or Pan, and so on, putting one Slice over another to the Number of five or six, rubbing each of them with Butter ; then lay over it the Sweet-meat you think proper ; rub the Border of your Paste with the Yolks of Eggs ; after lay as many Abbessies over your Sweet-meat as are under, rubbing them with Butter the same, in shaping and cutting the Borders, round your Tart with a hot Knife. Instead of Sweet-meat, you may make Use of Bacon, Beef-sweet, Oil, &c.

A hot Goose-pye.

YOUR Geese are ordered, as Ducks ; cut them in four, or leave them whole, and put them in your Pye with Sausages and Chestnuts, with a Seasoning accordingly ; doing the rest as is said of Duck-pyes. When green Geese are in Season, you may put in your Pye green Pease-soup, instead of Essence ; serve it up hot.

A hot Chicken-pye.

ORDER your Chickens, as for a Fricassee ; form your Pye deep, and lay in the Bottom of it a Sort of Mince-meat, called *Godiveau* ; place in it your Chickens, with Artichoke-bottoms, Mushrooms, Truffles, Parsley, Chibbols, Salt, Pepper, and All-spice ; moisten it with Butter, and lay over Slices of Bacon ; then close your Pye, and let it be baked, during two Hours, more or less, according to its Bulk ; when baked, take off the Fat, putting into it either Essence, or white Cullis, with a Lemon-juice, and serve it up hot.

You may prepare your Pye, without cutting the Chickens, but then truss them as for Boiling, and squeeze them flat. Chicken-pyes may also be made with Oysters, after the Manner as said hereafter.

A Pullet-pye with Oysters.

TAKE fat Pullets, truss them, as for Boiling, and get ready a Ragout of Oysters, to put it in the Inside of your Pullet ; your Paste being formed, fill the Bottom of it with a Sort of Mince meat, called *Godiveau*, over which place your Pullets ; seasoning it, and doing the rest, as in the foregoing Article ; when baked, take off the Fat, and put in it a Ragout of Oysters, either white or brown, and serve it up hot.

A hot

A hot Pye with Squabs or young Pigeons.

THEY being scalded, blanched, and trussed, as for Stewing, pound together some Bacon and Sewet of Beef-kidnies; when pounded, let it be melted, and cold, and moisten with it your Pye, both over and under; which being formed pretty deep, place in your Pigeons with Sweet-breads, Cocks-combs, Mushrooms, Artichoke-bottoms, a little Parsley, Salt, and Pepper; moisten it, lay Slices of Bacon over them, and let it be baked; when done, take off the Fat, putting in it some Essence of Ham, with a Lemon juice, and serve it up hot.

A Pigeon-pye with Lettuces.

TRUSS your Pigeons, as for Boiling, blanch them a little, and, having squeezed them flat, take blanched Lettuces; lay in the Bottom of your Pye some Stuffing, over which place your Pigeons and Lettuces intermixed, seasoned as those before; moisten them with Butter, and, putting over some Slices of Bacon, let it be kept in the Oven, during two Hours and a Half; being baked, put in it some Essence of Ham, with a Lemon-juice, and serve it up hot.

A Pigeon-pye with Cream.

FORM your Pye, and put in it your Chickens cut in four, with Mushrooms, Morilles, and Truffles, seasoned, as those before; when baked, put in it Cullis, the Queen's Way, with a Lemon-juice, and serve it up hot.

A Pye made with Oysters, the German Way.

CUT a Hind-quarter of Lamb in Pieces, and lard these with fine Bacon; form your Pye with the ordinary Paste, and put in your Meat, with some pounded Bacon and Chibbol seasoned; let it bake, during three Hours, and, being ready, put in a Ragout of Oysters.

A Pye with Slices of Beef, and Veal, and Blood.

GET a Glass of Blood, either of Hogs or Fowls, lard your Slices of Beef and Veal with fine Ham and Bacon, and dip them in this Blood; make a Stuffing with some Flesh of Chickens, Partridges, and Veal, minced with Bacon, Marrow, a little Calves-fat, some Parsley and Chibbol, a Clove of Garlic, some Mushrooms and Truffles, and put in it your Blood; your Pye being deep, put in the Bottom of it the Half of your Stuffing, with the Slices over it; put over this the rest of your Stuffing, and let it bake, during six or seven Hours; when baked, put in it some Partridge-Cullis, and a Lemon-juice.

A Hash-pye.

TAKE the Flesh of the Back of Hares, with a Nut of Mutton; mince it with some good Marrow and Bacon, a little Calves-fat, a few Mushrooms, and season it with All-spice and sweet Herbs; form your Pye, and put in it your Stuffing, laying over the same some Slices of Bacon; let it bake, during two Hours; when baked, take off the Fat, and put in it a Cullis of Partridge, or the Juice of a Lemon.

A hot Pye made with a Sort of Hash, called Godiveau.

THIS Pye is to be made with a Paste a little finer than those before, and yet it must support itself. Take a Pound of Veal, three
Quarters

Quarters of a Pound of Beef-sewet, and a Bit of Bacon, mince all this as small as possible, and season it with Parsley, Chibbol, Shalots, Salt, Pepper, and All spice; being minced, put in it a Couple of Eggs, and a little fine Flour, and pound it; temper it with Milk of Cream; this done, cover the Bottom of your Pye with some of your Hash, put over this Sweet-breads, fat Livers, Mushrooms, Truffles, Morilles, Cocks-combs, some small Balls made of your Hash, Parsley, Chibbols, Shalots, &c. and lay again Slices of Bacon over. This Sort of Pyes are usually made oval, and the Cover is adorned with Variety of Cut-works, like that of Tarts, with Sweet-meat. Bake your Pye, about an Hour and a Half; when baked, take off the Fat, put in some Essence, or a white Cullis, with a Lemon-juice, and serve it up very hot.

A Chicken-pye with Italian Mascaronis.

MAKE your Pye of the ordinary Paste, and pretty deep; if you have not Chickens ready roasted, put some on the Spit to roast; which being done, cut them into Pieces as for a Fricassee; having covered the Bottom of your Pye with some Stuffing, place them in it with Sweet-breads ready done, and season it, as that before; then get some *Italian* Mascaronis ready boiled in Water, and, when cold, put a Laying of them over your Chickens, then a Laying of *Parmesan* Cheese, and again another of Mascaronis, doing the same, till your Pye be filled up; this done, put a Bit of Butter, and a Bit of *Parmesan* Cheese over it, and so cover your Pye; being kept an Hour and a Half in the Oven, take it out, take off the Fat, put in it some good Essence with a Lemon-juice, and serve it up hot.

A hot Pye with Dog's-weed.

YOUR Pye being made two Fingers deep, make a Stuffing with raw Veal, Beef sewet, and Bacon, and season it, as the aforesaid Godiveau; put in it a pounded Beef-kidney, and moisten it with a Spoonful of cold Essence, and the Juice of a Lemon; this Stuffing requires neither Eggs, nor fine Flour, nor Pounding; the Stuffing being made, fill your Pye with it, putting over it your Dog's-weed; cover your Pye, and keep it in the Oven, an Hour and a Half; then take it out, take off the Fat, and pour over it some Essence, or white Cullis, with a Lemon juice.

THIS Pye may likewise be made with a Paste for a short Crust, in an Abbess cut fashionably on the Top and round it.

A hot Pye with a short Crust.

THIS Pye is usually made with the finest Paste for a short Crust, and filled up with Ribs either of Veal or Mutton; these Ribs being nicely cut, make an Abbess, and put over it some Stuffing, over which place your Ribs with Mushrooms, Truffles, Parsley, Chibbols, and Shalots; season it, as usual, moisten it with Butter, or pounded Bacon, and cover it with Slices of Bacon; this done, with another Abbess over it, fashion it round with your Knife as you please; bake it, four or five Hours; when done, take off the Fat, putting in it some good Essence, with a Lemon-juice, and serve it up hot.

A hot

A hot Pye in a Stew-pan.

TAKE what Sort of Meat you please, using the Way of dressing it agreeable to the Sort of Meat you chuse, according to the afore-said Direction. This Pye is made thus, *viz.* Rub the Inside of a Stew-pan with Hog's-lard, put in it an Abbess made of your common Paste, and place here your Ingredients quite contrary to the Way used with other Pyes; so you put in the Bottom what was put on the Top, and on the Top what was in the Bottom; your Pye being ready done, turn it upside down into a Dish, and then every Thing will be found in its Place.

A hot Pye with Ham.

TAKE a Ham, which pare neatly; unsalt it, put it in a large Kettle, and, when almost done, take it out, and let it be cold; then make a deep Pye, with some good Paste, or make pour Pye in a Dish, as said before; this done, shape your Ham round, or according to the Shape of your Pye; having taken off the Sward of your Ham, put in it your Pye, and season your Ham both Top and Bottom with Pepper, Spice, Parsley, Chibbol, and some few sweet Herbs cut small; moisten it with some pounded Bacon, putting some Slices of Bacon over it; your Pye being covered, let it be baked, more or less, according to the Degrees of Boiling given to your Ham; in serving up your Pye, put in it some good Essence, but very little Salt, and stick the Ham with Lemon-slices.

A hot Pye of larded Scotch Collops.

MAKE your Pye pretty deep, and let the Meat be higher than the Borders of your Pye, to give it a good Shape; cover the Bottom of it with Slices of Veal and Ham; put in it a Bunch made with Parsley, Chibbol, a little Garlic, and some sweet Basil; but, before you serve it up, take out the Bunch; then place in it either a larded Nut of Veal sliced a little underneath, to make it relishing, or some larded Collops; season your Meat both Top and Bottom, cover it with one large Slice of Bacon, with scraped Bacon round, and cover your Pye; let it be kept in the Oven, two Hours and a Half; when done, take off the Fat, take away the Upper-crust, and put over your Veal some thick and yellow Calf's and Ham-jelly; pour round your Pye the Remainder of the said Jelly mixed with a Spoonful of Essence, and a Lemon-juice, and serve it up hot.

You may make, after the same Manner, a larded fat Pullet-pye, with a Ragout in the Belly of it.

A hot Pye of Sheeps-tongues.

PARE some Sheeps-tongues, which parboil and slit in two; make your Pye of a moderate Depth, and, having covered the Bottom of it, with a little of the Stuffing, called *Godiveau*, place the Sheeps-tongues in it, with some Mushrooms, Parsley, Chibbols, and Shalots cut small; moisten it with a Bit of Butter, and season it, as is usual. You may likewise put in it Balls, as said here before. Your Pye being made, let it be baked, an Hour and a Half; being done, put in it a little minced Sauce, or a thin Essence, with a Lemon-juice, and serve it up hot.

PyES, either with Calf or Neats-tongues, are made, the same Way ; but, because Pyes with Neats-tongues require a long While to be baked, boil them in a Kettle, and then cut them in Bits ; or else being larded, and stewed in a Braise, only slit your Tongues in two.

A Dish of Baraquilles.

TO make this Sort of Dish, take a couple of Partridges, and a fat Pullet ready done, cut into Slices ; get ready some Petty-pans, and make a Stuffing as follows : Take a Bit of Bacon, a Bit of Beef-sweet, and a Calf's Udder, cut in small Bits, seasoned with Salt and Pepper, some Chibbol and Parsley, and some sweet Herbs cut small ; blanch this, in stirring it ; when blanched, and cold, mince it on a Dresser with Mushrooms and fine Spice ; put an Abbess made with Puff-paste in the Bottom of your Petty-pans, put in Stuffing with another Abbess over it, colour it with Eggs, and let them be baked ; then cut some Mushrooms, green Truffles, and Sweet-breads into Slices ; mix all this together, toss up about the Half of your Slices with a Bit of Butter, and a Dust of fine Flour over it, and moisten it with good Broth ; this being done, let it stew slowly. Stew likewise in another Stew-pan the other Half left of your Slices, with a little Cullis, Gravy, and Essence. Now the Half of the Slices of your Partridges, and fat Pullets, are put in one of these Pans, and the other Half into the other Stew-pan ; let these Ragouts be relishing, and, when done, thicken the first with Yolks of Eggs, mixed with a Lemon-juice, some Parsley cut small, and a little Nutmeg ; if your other Ragout is not thick enough, put in some Essence and Cullis ; then take the Petty-pans out of the Oven, open every one of them to take out some of the Stuffing, and place them in their Dish, filling them alternatively with your Ragouts, *viz.* put in the first Patty-pan some of the white Ragout, and so go round with the others ; lay over Slices of Pistachoes, and serve them up hot for a Course.

A large Baraquille.

MAKE Use of the Stuffing mentioned in the foregoing Article ; take a Baking-pan as large as the Dish you design to take, cover the Bottom of it with Puff-paste, and fill it with your Stuffing ; lay some small Strings, cut out of your Paste, in a rounding Manner, in the Form of a Snail over it, colour it with Eggs, and put the Baking-pan in the Oven ; when your Baraquille is done, open it on the Top, take out some of the Stuffing, and fill it with some of your Ragouts, either white or brown, but one Sort only at a Time ; and, squeezing in a Lemon-juice, cover your Baraquille with its Cover again, and serve it up hot for a Course.

A Pye, the Bavarian Way.

MAKE some Paste for a short Crust, putting in it as much Hog's-lard as Butter, and two Yolks of Eggs ; get some oval Patty-pans, the Depth of three Fingers, and five Inches long, and rub the Inside with Hog's-lard. Put an Abbess in the Bottom, fill them with the aforesaid Stuffing, cover them with the same Paste, adorn them as you please, and colour them with Yolks of Eggs ; then let them be baked. Now take a fat Pullet, or some Chickens, with a couple of Partridges ; cut them in Slices, and cut these Slices in a Dish ;

Dish; get likewise some fried Soles, Pikes, Salmon, and Sea dragons boiled, which are also cut in Slices; then put in a Stew-pan some Mushrooms and Truffles, cut in Slices; let it all be stewed slowly with some Cullis and Essence, put in the Slices of your Meat and Fish one after another, and let it stew a Minute; let your Ragout be relishing, and squeeze in it a Lemon-juice; being ready to serve, take the Pyes out of the Pans, open them, take out some of the Stuffing, fill them with your Ragout, put them in a Dish, and serve them hot for a Course; three or four of these Pyes in a Dish.

Petty-pattees, the Neapolitan Way.

MAKE some fine Paste for a short Crust, and make Petty-pattees five or six Inches deep, and an Inch and a Half broad; to make them, form the Paste upon the End of your Rolling-pin, the Depth you will have your Pattees of; draw out your Rolling-pin, doing the same with all your Petty-pattees; the End of your Rolling-pin, being much smaller than the Middle, will help you to pull it off more easily; your Petty-pattees being shaped, fill them with your Stuffing, put a Cover over them, smooth and rub them with beaten Eggs, and let them be baked. Keep ready a little Cullis of Craw-fish, and a Salpicon made of Craw-fish Tails, &c. To this Purpose, take a Hundred of good Craw-fish, wash them in Water with Salt, pick them, and reserve their Tails, with their Eggs, if they have any; being all pick-ed, pound the Shells very fine; put in a Stew-pan over the Fire a Bit of Veal cut into small Slices, with a couple of Slices of Ham, and one or two Onions, and let it sweat, till it sticks a little to the Bottom of the Pan; moisten it with good Broth, and season it with a couple of Lemon-slices, a little sweet Basil, a couple of Cloves, and a Glass of White-wine, adding a Bit of Crum the Bigness of two Eggs; let it stew slowly. Take the Tails of your Craw-fish, with some Mushrooms and Truffles, cut in small Dice, and put this with a little Broth in a Stew-pan over the Fire, till done; mix with your Craw-fish Tails both the White of a Partridge, and of a Chicken ready done, with some Cocks-combs cut in Slices; let your Cullis be relishing, and take out of it the Veal, Ham, and Onions; then put in it your pounded Craw-fish Shells, strain it off, and put in it your Salpicon; your Petty-pattees being baked, take out of them almost all the Stuffing, fill them up with your Salpicon, and let it be relishing. Your Petty-pattees are to be served up hot.

Petty-pattees with Gravy.

MAKE some Paste for a short Crust, and lay it by; take a Piece of a Nut of Veal, as big as your Fist, a like of Bacon, and some Beef-sewet, cut in Bits; put it in a Stew-pan, and season it with Salt, Pepper, sweet Herbs, and fine Spice; tofs it up, mince all together with some Mushrooms, moisten it with Cream, or Milk, and put it upon a Plate; then roll your Paste, make some small Abbessies, and, having formed your Petty-pattees one Inch deep, fill them with your Stuffing, and, having covered them, colour them with beaten Eggs, and let them be baked; when done, open them on the Top, put in a little Cullis and Essence of Ham, and serve them up hot.

Other

Other Petty-pattees with a white Cullis.

MAKE your Petty-pattees with a Paste like that before, and let them be of the same Size; fill them with the Stuffing, only you take some of the White of Fowls; when baked, take out the Stuffing; which put in a Stew-pan, and fill them with some white Cullis, the *Queen's Way*. The Manner of preparing it is explained in the Chapter of *Cullisses*. Let your Petty pattees be relishing, and serve them up hot.

INSTEAD of a white Cullis, you may put in Cullis of Craw-fish, with some Craw-fish Tails.

Another Sort of Petty-pattees.

TAKE about two Pounds of fine Flour, and make a Hollow in the Middle; break in a Couple of Eggs, Butter the Bigness of Half an Egg, and a Crum of Salt, if the Butter is not salt; mix it with fresh Water, let your Paste be neither too stiff, nor too soft, and lay it by for about Half an Hour. Make a Stuffing with a Bit of a Leg of Veal, the Bigness of an Egg; mince it with a like Piece of Bacon, and twice as much Beef-sweet; season it with Salt, Pepper, sweet Herbs, fine Spice, and a Crum of Rocambole, and moisten it with Milk; which done, put your Stuffing upon a Plate, and, having spread your Paste, lay over it almost as much Butter; fold your Paste so as to keep the Butter in the Inside, and roll it up slightly; then fold your Paste again the Cross-way, to spread it again with the Rolling-pin, and do the same four or five Times; strew over it now and then some Flour, so that your Paste do not stick to either the Table, or the Rolling-pin. Then cut your Paste in several small Pieces, and put these in the Bottom of the Petty-pans, which fill with your Stuffing; put in each of them a Grape Verjuice, and cover it with the same Paste; colour your Petty-pattees with beaten Eggs, and let them be baked; when done, serve them up hot, or make Use of them to garnish a Piece of Beef, or other Joint of Meat.

PETTY-PATTIES with Fish are made, after the same Manner, in taking either Eels, Carps, and other Fish, that have no muddy Smell, instead of Meat; as likewise Butter, instead of Bacon; put more in it some Crums of Bread boiled in Milk, and some Yolks of Eggs; let all be well seasoned and relishing, and, your Petty-pattees being ready done, serve them up, as Occasion requires.

A Canelon.

TAKE some Reeds of a moderate Size, and cut them in Pieces, the Length of a Finger; make a Paste thus: Take a Handful of powdered Sugar, and two of fine Flour, and put all these over a Dresser, with a little green Lemon rasped, and two Yolks and the White of a new-laid Egg; warm in a Stew-pan Half a Glass of Water, and a Bit of Butter, the Bigness of a small Egg; make a Hollow in the Middle of your Flour, and pour into it the said Water and Butter. Make an Abbess cut into several Pieces, which Pieces put round a Reed, stopping one End of it, and fry therein your Canelons in Hog's-lard, viz. your Reed and the Paste round all together; being pretty well coloured, take them out to drain, then take out your Reed, and fill
your

your fried Crusts with divers Sorts of Marmelades ; put some rasped Sugar over them, and glaze them with a red-hot Fire shovel ; place them in a Dish, and serve them up for a dainty Dish, or to garnish another Dish.

A Pudding with Cod, or Stock-fish, the Muscovite Way.

TAKE the Crum of a Loaf weighing three or four Pounds, let it be soaked a little in Milk, or Cream, and then boiled ; let it be cold again ; take a Stock-fish, or a white Cod unsalted, which boil in full Water ; bone it, skin it, mince it, and put in your boiled Crums, with the Yolks and the Whites of a Dozen of Eggs, and two Pounds of good Butter ; season it with Pepper and Salt, if your Fish is too fresh, with a little Parsley, Chibbol, sweet Basil, rasped Nutmeg, and a Glass of Sack ; all these Things being mixed tog ther, tie them up in a Napkin, and put them in boiling Water, about three Hours ; this Pudding being done, take it out of the Napkin, lay it in its Dish, pour over it a short Sauce made with good Butter, and serve it up hot.

Alkmaarse Grutte, a Dutch Dish.

THIS Sort of Dish is made thus : Take some Barley or Oats peeled, which boil about two or three Hours in Water with a little Salt ; add to it some Raisins, or Currants, and serve it up with freshly melted Butter.

Chickens stuffed with Craw-fish, and roasted.

TAKE Chickens, pick them very clean, draw them and singe them, run your Fingers betwixt their Skin and Flesh, take away their Breasts, and with their Flesh make a Stuffing after this Manner : Take Beef-sweet, blanched Bacon, and a Calf's Udder, and season all with Salt, Pepper, sweet Herbs, fine Spices, Crums of Bread boiled in Milk, or Cream, and a Couple of raw Eggs ; let the Whole be well hashed and well tasted ; put Part of this Stuffing in the Body of your Chickens, and add a little Part of a Ragout of Craw-fish Tails, and Mushrooms, with a little Cullis of Craw-fish ; put some more of the Stuffing about it, shut the Ends of your Chickens close, blanch them in a Stew-pan with Butter, Salt, Pepper, Parsley, and young Onions, and take Care they be well blanched ; then run a Skewer through your Chickens Legs, and fasten them to a Spit, wrapped in Slices of Bacon, and covered over with Paper ; tie them well up, and let them roast well with a slow Fire ; when done, take them off, uncover them, and dress them neatly on the Dish, that you design to serve them in ; then put a Ragout of Craw-fish Tails over them, and serve them up hot for a first Course. At another Time, you may serve your Chickens up with a little Cullis of Craw fish, instead of the Ragout of Craw-fish Tails.

Chickens with Craw-fish, another Way.

TAKE Chickens, pick them, draw and singe them, put the Livers on the Table with a little rasped Bacon, Parsley, young Onions, Salt, Pepper, sweet Herbs, fine Spices, Mushrooms and Truffles, if you have any, and a Piece of Butter ; hash the Whole, put it in the Body of your Chickens, and blanch them in a Stew-pan, with Butter, Parsley, young Onions, Salt, Pepper, and sweet Herbs ; being well
blanched,

blanched, put them on the Spit, cover them with Slices of Bacon, and Sheets of Paper; when enough, lay them in their Dish, and add to them a Ragout mentioned in the preceding Article, or a Cullis of Craw-fish. You may also, for a Change, instead of hashing your Livers, cut them in four or six Pieces, and add some other Livers, rasped Bacon, Craw-fish Tails, Parsley hashed, young Onions, Salt, Pepper, sweet Herbs, and fine Spices; mix the Whole well together, put it in the Body of your Chickens, and blanch them, as above; when done, dress them in their Dish, put a Cullis of Craw-fish over them, and serve them hot for a first Course.

Chickens with Oysters.

TAKE Chickens, draw them, and singe them well; cut their Livers small, with a Dozen of Oysters, and a Bit of Butter; season these Livers with Salt, Pepper, sweet Herbs, fine Spices, Mushrooms, Parsley, and young Onions, and put all in a Stew-pan; let it be a Minute on the Fire, and put it in the Body of your Chickens; blanch them, as abovesaid, cover them with Slices of Bacon, and Sheets of Paper; put them on the Spit, and have a Ragout of Oysters ready against your Chickens are done; make this Ragout thus: Take two Dozen of Oysters, blanch them in boiling Water, and put them again in cold Water; take the hard Parts from them, let them drain, and put them in a Stew-pan, with a Spoonful of Essence or Gammon of Bacon, or as much as you think fit; for, if you have but one Chicken, there needs not so much; let it boil on the Fire, and take the Fat clean off; having let them drain, put your Oysters to it, and put them in another Stew-pan; when your Chickens are enough, put your Ragout upon them, with the Juice of a Lemon; take Care it be well tasted, and serve it hot for a first Course.

Chickens with Oysters and Craw fish Cullis.

TAKE Chickens, and dress them as the last, only with this Difference, that, instead of an Essence of Ham, put a good Cullis of Craw-fish upon them, and serve them hot for a first Course.

Chickens with Oysters, the Dutch Way.

DRESS Chickens, as above, and roast them; when they are roasted, make your Oyster Ragout in this Manner: Blanch as many Oysters as you think fit; being blanch'd; clean them, take away the hard Parts, and beard them; take a Sauce-pan, put in a Piece of Butter, a Pinch of Flour, and a Drop of Gravy, seasoned with Pepper, Salt, Nutmeg, and a Drop of Vinegar, and afterwards put it on a Stove; your Sauce being thickened, put in your Oysters, and take Care that it be of a good Taste; when your Chickens are done, dress them in their Dish, put your Ragout of Oysters over them, and serve it hot.

Another Course of Chickens.

ANOTHER Time, only blanch your Oysters in their own Liquor, that you keep, and clean them as before; the Liquor being settled, put Part of it in a Sauce-pan well tinned, with a couple of Anchovies hashed, and a little Gravy; let them boil, and afterwards put a Bit of Butter to it that has been handled in Flour; the Sauce being thickened, put in your Oysters; when you are ready to serve, dress your

your Chickens in their Dish, put your Ragout of Oysters over it, with a Juice of Lemon, and serve it hot for a first Course.

Chickens with Oysters, the Flemish Way.

DRESS Chickens, as before, and make a Ragout, in the following Manner, *viz.* Blanch your Oysters in their own Liquor, that you keep; clean them, as before; put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, a Bit of Butter, Parsley, and Tarragon; all being well blanched and hashed, and a Lemon cut in Dice, an Anchovy hashed, Salt, Pepper, and Nutmeg, and your Oysters, put them on a Stove, but take Care your Sauce does not turn; when your Chickens are done, take them from the Spit, take the Legs and Wings asunder, cut the Breast a-crofs, and squeeze it between two Plates; afterwards put your Ragout of Oysters upon your Chickens, take Care it be of a good Taste, and serve it hot for a first Course.

Chickens, the Montmorency Way.

TAKE Chickens, dress them, as before, blanch them on hot Cinders, and lard them with small Bacon; being larded, split their Backs, and put a little Ragout of Sweet-breads, Mushrooms, Truffles, and Artichoke-bottoms; let them be done in a Stew-pan with Slices of Bacon, Ham, and Veal; when enough, take them off, and put in a Spoonful of Broth; let it boil a little, and strain the Broth through a Silk-sieve; take the Grease well off, put the Broth on the Fire again, till it comes to be thick, put your Chickens in it, put the Bacon in the thick Sauce, and put it upon hot Ashes, that they may be well glazed; when they are ready to be served up, put an Essence of Ham, or an Italian Sauce, in your Dish, put your Chickens at Top, and serve it hot for a first Course.

Chickens with Achia roasted.

TAKE Chickens, singe, pick, and draw them; put their Livers on the Table, with rasped Bacon, Parsley, young Onions, Salt, Pepper, sweet Herbs, and fine Spices, with a Bit of Butter, all well hashed together; afterwards put it all in the Body of your Chickens, let them be done in a Stew-pan, with some good fresh Butter, with whole Parsley, and young Onions, Salt, Pepper, and sweet Herbs, and especially let them be well blanched, and very round; put them on the Spit, with Slices of Bacon and Sheets of Paper, and roast them.

ANOTHER Time, you need not hash the Livers, only cut them in four or five Pieces with other Livers, and some Slices of the Achia, and seasoned as before: Take Achia, as much as you think proper, cut them in Slices, and blanch them in boiling Water; being blanched, put them in cold Water; afterwards put them to drain on a Sieve, take a Stew-pan with some good Gravy, and let them take one Boil; the Chickens being done, put them in their Dish, and your Ragout over it; but take Care it be of a good Taste, and look well and light, that it may please those you dress it for; serve it hot for a first Course.

Chickens Maingots roasted.

TAKE Chickens, and dress them, as before, there being nothing that distinguishes them but the Ragout; get some Maingots, the tenderest you can find, and let them blanch with the Bone, that is, to take

but one Boil; then put them in cold Water, cut them in Slices, do not throw away the Inside, and put them to drain upon a Sieve; afterwards put them in a Sauce-pan, with an Essence of Ham, and let them boil one Boil; when your Chickens are roasted, put them in their Dish, put your Maingots upon them, and serve it hot for a first Course.

Chickens with Anchovies roasted.

TAKE Chickens, dress them, as before, and put them on a Spit; take some Anchovies and wash them, hash two of them and cut the others in Slices; put those that are hashed in a Stew pan, with some good Cullis and Gravy, and the Juice of a Lemon; when your Chickens are roasted, take them and dress them in their Dish, place your Anchovies in Slices upon them, and serve it hot for a first Course.

Chickens with Shalots roasted.

TAKE Chickens and dress them, as before, excepting that you put a little Shalot in the Stuffing; when your Chickens are done, take them off, and put a Shalot-Sauce to them, which you may make thus; Take some Shalots, hash them well, and put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and Pepper; dress your Chickens in their Dish, with the Cullis hot upon them, for a first Course.

Chickens with young Onions.

TAKE Chickens, and dress them, as before; but, instead of Shalots, take young Onions that are white, the Length of Half a Finger; fry them, put a Spoonful of Gravy, and one of Cullis to them, and let them boil; having boiled, you must put the Juice of a Lemon to them, when serving; dress your Chickens in their Dish, with your Cullis of young Onions upon them, and serve it hot for a first Course.

Chickens in Buskins.

TAKE three fine Chickens, singe them slightly, and take their Legs off, so that their Skin remain as whole as possible; take off the Wings, and leave the Pinions; you must not leave the Skin on their Wings, that they may the better be larded; then take the Flesh of the Stomachs, cut them in Dice, and take the Bones and the Flesh off the Legs, without spoiling the Skin; leave one End of the Leg like the End of a Cutlet, and cut the Flesh of the Legs also in Dice, with Mushrooms, Slices of Partridges, and some Ham cut in small Dice; add to it Sweet-breads, Truffles, Parsley, young Onions, rasped Bacon, Salt, Pepper, sweet Herbs, and fine Spices, and put it all on the Fire for a Minute; see that the Whole be of a good Taste, put the Juice of a Lemon to it, spread the Skins of the Legs, put some of this Salpicon in each Leg, and sew them up; afterwards let them do in a little Braise, after this Manner: Take a Stew-pan, garnish it with Slices of Bacon and Veal, put the Legs in Order over it, season it, cover them, and let them do, being wetted with good Broth; let them not be done too much; being done, take them out, and let them drain; dress them in their Dish, put an Essence of Ham over them, and serve it up hot for a first Course.

ANOTHER

ANOTHER Time, instead of Salpicon, use a Stuffing, and lard them with small Bacon.

A Course of Wings of Chickens.

WHEN your Wings are larded, put them in a Stew-pan with Slices of Veal and Ham, a couple of Onions, three or four Cloves, and good Broth; when enough, take them out, keep them hot, strain the Broth that they have boiled in, and take off the Fat; put it on the Fire again, till it turns to a Caramel, and take Care it does not come black; then set your Wings and Bacon on the Caramel, and put them on hot Cinders, that they may glaze slowly; when ready to serve, if they be not glazed enough, put them a little on the Fire; but do not leave them, if you will have them rightly done; serve them up with an Essence, or put a little Cullis and Gravy in the Pan in which they have stewed, and a little Broth with the Juice of a Lemon; take off all the Fat, strain it through a Silk-sieve, and put it in the Dish you serve it in, with the Wings upon it; let it be of a good Taste, and serve it hot for a first Course.

You may serve them also with a Ragout of Endive, Celery, *Spanish* Cardoons or Thistle, Lettuce, or *Roman* Lettuce, Tops of Purslane, Stalks or Tops of Asparagus, as the working Officer pleases.

Chickens, the Tartarian Way.

PICK your Chickens well, singe them, cut them in two, and beat them with a Cleaver; put them in a Stew-pan with Slices of Bacon, Pepper, Salt, sweet Herbs, fine Spices, Parsley, and young Onions, and let them stew slowly, till they are almost done; then bread them, and broil them on a Gridiron; let them be of a fine Colour, serve them with a Remoulade, or with Gravy and the Juice of a Lemon upon it, and serve it hot for a first Course.

Chickens accompanied with a Ragout.

PICK Chickens well, draw them, and take off the Breast bones of the Stomach; have a little Ragout ready, of little Pigeons, with Cocks-combs, Mushrooms, and Truffles; put them in the Body of your Chickens, and close them at both Ends, with a little Stuffing; then spit them, and cover it with Slices of Bacon and Sheets of Paper; prepare a Ragout of Sweet-breads, Mushrooms, Cocks-combs, and Craw-fish Tails; put it all in a Sauce-pan, with a Ladle of good Essence and Gravy, set it a stewing, and have some Craw-fish and Half a Dozen Sweet-breads, larded and glazed as the Wings of the Chickens; when your Chickens are done, take them off the Spit, uncover them, and dress them in their Dish; having taken the Fat off your Ragout, and it being of a good Taste, put the Juice of a Lemon to it; put your Chickens upon it, and the Sweet-breads about it, and the Craw-fish also. *N. B.* That, when your Craw-fish are done, you must clean their Tails, and put a little Salpicon in their Bodies, which is made with Mushrooms and Truffles, wetted with a little Cullis; that being done and seasoned, put them round your Chickens, between every Sweet-bread, and serve it hot for a first Course.

Chickens, the Jamaica Way.

TAKE Chickens, dress them, put a small Ragout in their Bodies,
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and cover them with Slices of Bacon and Sheets of Paper; put them to the Spit, and, when they are done, serve them up with a hash'd Sauce, or a Ragout upon them, or what you think proper.

Chickens with Truffles roasted.

TAKE Chickens, clean them well, and draw them; rasp some Bacon on a Plate, peel two green Truffles, wash them well, and hash them; put them upon the rasped Bacon, with Parsley and young Onions chopped, and a little sweet Basil, with your Chickens Livers well hashed and seasoned with Pepper, Salt, and a Bit of Butter; mix all this together, put it in the Body of your Chickens, and put it in a Stew-pan with Pepper, Salt, some good Butter, and young Onions; being round and very white, cover them with Slices of Bacon and Sheets of Paper, and let them do with a slow Fire; cut your green Truffles in Slices, and put them in a Stew-pan with some Veal-Gravy; season it with Salt and Pepper moderately, thicken the Ragout of Cullis, and, when the Chickens are done, take them from the Spit, uncover them, and dress them in their Dish handsomely; see that the Ragout be of a good Taste and sharp, put it over the Chickens, and serve it up hot for a first Course.

Chickens with Mushrooms and sweet Herbs roasted.

TAKE Chickens, and dress them, as before, with Truffles; rasp some Bacon, and put a few Mushrooms, Parsley, young Onions, and a little sweet Basil, with the Livers of your Chickens, seasoned with Pepper and Salt; hash all, mix it together, and put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a Piece of Butter, Parsley, young Onions, Salt, and sweet Basil; being done, pack-thread them, put them to the Spit, wrapped with Slices of Bacon, and let them roast slowly; make a Ragout of Mushrooms, after this Manner: If they are dried Mushrooms, steep them in lukewarm Water, for an Hour or two, take them out, put them in a Stew-pan with some Gravy, and let them stew on a slow Fire; having stewed a Quarter of an Hour, thicken them with some Cullis; when your Chickens are done, take them from the Spit, uncover them, and dress them handsomely in their Dish; see that your Ragout of Mushrooms be of a good Taste and sharp, put it upon your Chickens, and serve it hot for a first Course.

Chickens with sweet Herbs roasted.

TAKE some Chickens, dress them neatly, rasp some Bacon and a little Ham, hash them well with Parsley, young Onions, and the Livers of Chickens hashed, seasoned with Pepper and Salt; mix it all together, and put it in the Bodies of your Chickens. You must observe to fasten them always at both Ends. Let them do in a Stew-pan, with a Bit of Butter, whole Parsley, and young Onions whole; spit them, cover them with Slices of Bacon and Sheets of Paper, and put them to roast slowly; when done, take them off, uncover them, dress them neatly in their Dish, throw an Essence of Ham on them, and serve them hot for a first Course.

Chickens with Force-meat and Cucumbers roasted.

TAKE Chickens, dress them neatly, take off the Breasts and bone them,

them, put the Flesh upon the Table, with some Ham and blanched Bacon, and a Calf's Udder blanched, some Mushrooms, a little Parsley, young Onions, a few sweet Herbs, fine Spices, three or four Yolks of Eggs, and some Crums of Bread, soaked in Cream, or Milk, and boil the Bread; then leave it to cool; being cool, put it with the Force-meat, hash all well together, and stuff your Chickens with it; close them at both Ends, keep a little of the Force-meat, let them stew, as before, run a Skewer through their Legs, spit them, covered with Slices of Bacon and Sheets of Paper, and let them do slowly. Take four middling Cucumbers, pare them, and empty their Insides; being well emptied, blanch them in some Broth, put them into cold Water, stuff them with the Force-meat, and flour them at each End. Take a Stew-pan, put some Slices of Bacon in it, and lay your Cucumbers over; season them, wet them with a Ladle of Broth, of the latter Part of the Kettle, and let it boil; take Half a Spoonful of your Cullis, put it in a Stew-pan, and let your Cullis be of a good Taste; when your Chickens are done, take them out, dress them in their Dish, put your Cucumbers to drain, put them round your Chickens, put your Cullis over them, with the Juice of a Lemon, and serve it hot.

N. B. You may dress Capons, the same Way.

Chickens, the Italian Way, roasted.

TAKE Chickens and dress them, as the latter; take Parsley, young Onions, Mushrooms, and Truffles, with the Livers of your Chickens, rasped Bacon, a Bit of good Butter, sweet Herbs, and fine Spices; hash all together, and put them in the Bodies of your Chickens; close up the two Ends, as it is marked in several Places, put them in a Stew-pan, as before, and put them to the Spit, with Slices of Bacon and Sheets of Paper. Take some Parsley, young Onions, Terragon, and Mint, and blanch them; squeeze the Water well out of them, hash them well, and put in a Stew-pan as much of it as you think proper, four Yolks of Eggs, a Glass of Champaign, Half a Glass of Oil, a Couple of Anchovies hashed, Half a Lemon cut in Dice, a Pinch of Pepper, Salt, and two Rocamboles hashed small, or pounded; put the Whole on the Fire, and thicken it with a little Cullis, but take Care it be well tasted; then take your Chickens, uncover them, dress them in their Dish, with your Sauce over it, and serve it hot for a first Course.

Another Course of Chickens, the Italian Way, roasted.

TAKE Chickens, dress them, as before, blanch them, as the other, in a Stew-pan, but without Butter, and put Oil and Lemon-juice; when blanched, put them to the Spit, with Slices of Bacon and Sheets of Paper. Take a Ladle of good Veal-Gravy, a Ladle of Essence of Ham, two Ladles of good Broth, two Glasses of Champaign or good *Rhenish* Wine, with half a Glass of good fine Oil, a Lemon cut in Slices, and two Onions, Basil, Thyme, two Bay-leaves, a Pinch of Coriander pounded, some Cloves, and five or six Cloves of Garlic; put it all on the Fire, and let it boil away till it comes as thick as you would have it; take the Fat off as much as possible, leave none of

the Oil, and strain it through a Silk-sieve ; your Chickens being enough, uncover them, dress them in their Dish, put your Sauce over them, and serve it hot for a first Course.

Chickens, another Italian Way.

TAKE Chickens, and dress them, as before ; the Sauce makes all the Distinction ; take always some Terragon-leaves, and a few young Onions well hashed together ; put them in a Stew-pan, with a Glass of Champaign, the Juice of one Lemon, a Couple of Rocamboles, a little sweet Basil, two Spoonfuls of Essence of Ham, a Pinch of Allspice, and a Ladle of good Oil ; when they have had one Boil, see that it relishes of the Lemon, pour your Sauce in the Dish, and your Chickens over it. You may do Chickens also, this Way ; when roasted, take them off, and cut them in Slices, or in Quarters, with this *Italian* Sauce, and serve it hot for a first Course.

Chickens in Galantines.

TAKE Chickens, in Proportion to your Galantines ; pick and singe them well, split them on the Back, and take off the Skins, without breaking them ; then take the Flesh of your Chickens, and cut it in Slices, with Slices of Ham and Pistachoes, and Bacon ; set them on a Dish, take the Remainder of your Chickens Flesh, with a Nut of Veal, a Bit of Bacon, a Bit of Beef-sweet, and a Bit of Ham, cut all in little Bits, and put them upon the Table, with Parsley, young Onions, sweet Herbs, fine Spices, Salt, and Pepper ; hash them all together, and put some Yolks of Eggs ; that being done, pound it well in a Mortar, and observe that your Force-meat be of a good Taste ; stretch the Skins of your Chickens upon the Table, put a Lay of Force-meat upon each Skin, and a Row over that of the White of your Chickens, a Row of Ham, a Row of Pistachoes, and of Bacon, and a Row of hard Yolks of Eggs, baked in a Stove-oven, if you are to serve it cold ; then put a Lay of Force-meat over them, continue the same Way, till you have filled the Skins of your Chickens, and join them close, as if they were whole ; sew it well up, take a Kettle, put your Chickens in, and season them ; put in a Pint of good Wine, some Cloves of Garlic, and some Broth, and let it do slowly, with Fire at Top and Bottom ; take Care they do not do too much ; when done, take them off the Fire, put them to cool in their Braise, and take Care they are relishing ; serve them whole or on Napkins, ballooned or cut in Slices, or to serve for garnishing some great Dish. They serve them hot, if it is for a first Course, with an Essence of Ham over it, or cut in Slices with an Essence. Turkey Galantines are done, the same Way.

Chickens with Passepierre.

TAKE Chickens, clean them and draw them well, hash their Livers with some rasped Bacon, a Bit of Butter, Mushrooms, Parsley, young Onions, Salt, Pepper, sweet Herbs, and fine Spices, hash it all well together, put it in the Bodies of your Chickens, and do them, as aforesaid ; then spit them, and cover them with Slices of Bacon and Sheets of Paper. Take some Passepierre, clean it, throw away the hard Part, blanch it in boiling Water, and put them in cold Water ; put them in a Stew-pan with Half a Ladle of Gravy, and Half a one
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of Cullis, and let it all take one Boil ; when your Chickens are done, uncover them, put them in their Dish, and your Passepierre under, and serve it hot for a first Course.

Chickens with Christmarine.

TAKE Chickens, and dress them, as before ; but take some Christmarine, and blanch it ; being blanched, and well cleaned, put them in a Stew-pan, with Half a Ladle of Gravy, and Half a one of Essence, put it all on the Fire, and let it take one Boil ; see that it be of a good Taste ; when your Chickens are done, dress them in their Dish, and the Christmarine over, and serve it hot for a first Course.

Chickens with sweet Herbs and Onions roasted.

TAKE Chickens, clean and dress them ; take their Livers, with some Parsley, young Onions, sweet Herbs, fine Spices, Salt, Pepper, rasped Bacon, and a Bit of Butter ; all being well hashed together, put it in the Bodies of your Chickens, and close up the two Ends, that the Seasoning do not go out ; put them in a Stew-pan as before, spit them, cover them with Slices of Bacon and Sheets of Paper, and let them do slowly. Take two or three Dozen of little Onions, clean and blanch them, put them in cold Water, and put them in a Stew-pan, with some good Broth ; when done, thicken them with some good Essence of Ham, let them do softly, take the Fat well off, and put in the Juice of a Lemon ; when your Chickens are done, take them off, dress them handsomely in their Dish, put your Onions over it, see that it be of a good Taste, and serve it hot for a first Course.

Chickens roasted with Garlic.

TAKE Chickens, clean them, and draw them neatly ; take the Livers, with Salt, Pepper, Parsley, sweet Herbs, fine Spices, a Clove of Garlic, rasped Bacon, and a Bit of Butter ; hash them well together, and put it in the Bodies of your Chickens ; put them in a Stew-pan, as before, spit them, covered with Slices of Bacon and Sheets of Paper, and put them to roast. Take a Dozen Cloves of Garlic, clean and blanch them ; when almost done, put them in a Stew-pan, with some good Gravy and Cullis, put it all on the Fire, boil it, and take the Fat well off ; take Care that your Cullis be very good, and put the Juice of a Lemon in, when you are serving ; when your Chickens are done, uncover them, dress them in their Dish, put your Ragout of Garlic over, and serve it hot for a first Course.

Chickens in Scotch Collops.

TAKE Chickens, clean and draw them, and put their Legs in their Bodies ; cut them in two, break their Bones, and lard them with small Bacon ; when they are larded, put them to do, as before marked in Scotch Collops ; serve them with an Essence of Ham, or the Gravy you get out of the Stew-pan ; (you will find this Way of Dressing in several Parts of this Work) serve it hot for a first Course.

Chickens with Mushrooms hollow.

TAKE two Chickens, open the one on the Back, and the other on the Stomach, and take out all the large Bones ; lard the Insides with Hams, and sew them up together, so that the two Chickens may

look like one ; then make a Ragout of Mushrooms, fill the Body with it, and sew both Ends. Take a little Kettle, and put in some Slices of Bacon, Veal, and Ham ; then put your Chickens in, and season them with Salt, Pepper, young Onions, and sweet Herbs ; cover them with Veal, Ham, and Bacon, and put them a doing, with Fire at Top and Bottom ; when enough, take them off, let them drain, dress them in the Dish, and put an Essence of Ham upon it, or a little Ragout of Mushrooms, if you have enough.

A Fowl in the Shape of a Foot-ball.

TAKE a Fowl, clean and draw it, split it on the Back, and take off all the Skin ; take the White of your Fowl, and the Breasts of some Partridges and other Fowls, and cut them, with some Bacon and Ham, and Pistachoes, all in little Dice ; then take the Flesh of your Fowl that remains, cut it in Slices, with a Piece of a Nut of Veal, a Piece of Bacon, a Calf's Udder, and a Bit of Beef-sewet, hash it all well, and season it with Salt, Pepper, Sweet Herbs, fine Spices, Parsley, young Onions, and a small Clove of Garlic, with three or four raw Yolks of Eggs ; hash and mix the Whole well together, and put it in a Dish ; add to it all the Meat that you have cut in Dice with Truffles. If you have any cut, the same Way, fill the Skin of your Fowl with it, and make it round as a Ball ; then let it do in a little white Braise, and serve it with an Essence of Ham over it. Another Time, you may lard it with small Bacon, and make it ready like a Scotch Collop ; you may serve it cold, cut in Slices, to garnish a large Second-course Dish.

A Fowl in a Vale,

IS much the same as a Fowl in a Foot-ball, only you have the Wings and Legs to these : Take a Fowl, clean it very well, cut the Back open, take out all the Bones in general, except that you leave one to hold the Leg by, and fill it with Force-meat, like the afore-said ; then sew it up, put it in its former Shape, and truss its Legs and Wings near the Body ; put it in a little Braise-pan, garnish it with Slices of Bacon and Veal, wrap your Fowl in a Cloth, and put it in a Braise-pan, seasoned with Salt, Pepper, Cloves, sweet Herbs, and Onions ; cover it with Slices of Bacon and Veal, wet it with a Ladle of White-wine, and another large Ladle of Broth, let it do softly, and take Care it is not over done ; take some Ham, cut it in Slices very thin, beat them with the Handle of your Knife, and cut them in small long Pieces, as thin as possible ; then in little Dice, as small as a Pin's Head ; put them in a Sauce-pan with a little rasped Bacon, and put it to sweat on a slow Fire ; when it has taken a little Colour, put in a Bit of Butter, and a little Pinch of Flour, stir it with a Spoon, to make it take a fine Colour, and serve it.

Chickens in Grenadins.

TAKE Chickens, pick them well, split them on the Back, draw them, and take out all their Bones ; then fill them with a Salpicon of Veal and Ham, a little Bacon, and some of Chickens, all cut in Dice, and raw. Take a Stew-pan with a little melted Bacon, Parsley, and
young

young Onions; put all your Meat cut in Dice in it, and season it with Salt, Pepper, and the Juice of a Lemon; let it be of a good Taste, fill your Chickens with it, sew them up, and make them round as a Bowl; lard them with small Bacon, put them in a Stew-pan, with Slices of Veal and Ham, a Bunch of young Onions, Parsley, Cloves, a Sprig of sweet Basil, and Thyme, wet them with Broth, and let them do on a slow Fire; when enough, take them off, strain your Broth through a silk Sieve, take the Fat well off, put it again on the Fire, and let it diminish, till it turns to a Caramel; then put your Grenadins to it, next to the Bacon, and put them on hot Cinders, that they may glaze leisurely, or on a Stove softly, but do not leave it; when done, dress them in their Dish with an Essence of Ham, and serve it hot for a first Course.

Chickens marbled.

TAKE Chickens, draw and pick them neatly, split them on their Backs, and take away the large Bones of the Loins and Legs; take Ham cut in Slices, the Bigness of half your little Finger, season it with sweet Herbs and fine Spices, and lard the Insides of your Chickens with it; make a Ragout of Veal Sweet breads, Cocks-combs, Truffles, and Mushrooms; make a Bit of Paste of Hog's lard, and make a Lay, as for the Bottom of a Tart; put a Slice of Bacon over it, and your Chickens at Top, with your Ragout of Sweet-breads in them; close them at both Ends, and put Slices of Bacon all round; wrap them up, as well as possible in the Paste, but let them not double one upon the other; then grease a Sheet of Paper with Hog's-lard, fold your Chickens that are in the Paste in the Paper, and put them to bake in a Baking pan; they will take three Hours to be rightly baked; when done, take off the Paper, put it in their Dish, and serve it hot for a first Course.

Chickens with Ham.

TAKE Chickens, pick and draw them; put the Livers on a Table with rasped Bacon, Salt, Pepper, sweet Herbs, fine Spices, young Onions, Parsley, Mushrooms, Truffles, and a Bit of Butter; hash them well together, put it in the Bodies of your Chickens, close up the Ends, and do them as before; spit them with covered Slices of Bacon and Sheets of Paper; take some Ham, cut in Slices, and well beaten, put them in Order in a Stew-pan, and make them take Colour on both Sides. Then take them out, put in it a Bit of Butter, and a Pinch of Flour, and stir it with a wooden Spoon, till it takes a fine Colour; put to it some good Broth, and good Gravy, and take Care it does not take too much Colour; if it is not thick enough, mix it with some Cullis, put in a Glass of Champaign, and take off all the Fat. You may put your Ham again in the Stew-pan, if you think proper, but it will take away all the Goodness; though it is very frequent for People to put it in the Stew-pan. When your Chickens are enough, uncover them, put them in their Dish, put your Slices of Ham in Order over them, with the Juice of a Lemon, and serve it hot for a first Course.

ANOTHER Time, you may cut your Ham in Slices, after it has taken Colour; but be sure not to put it in the Sauce.

A Chicken,

A Chicken, the Hedge-hog Way.

TAKE a Chicken, pick and draw it; hash its Liver with Parsley, fine Spices, sweet Herbs, young Onions, Salt, Pepper, rasped Bacon, and a Bit of Butter, hash it all well, and put it in your Chickens; close up the Ends, and put it to do, as aforesaid; when done, lard it with small Lards of Bacon, spit it, and wrap it with Slices of Bacon and Sheets of Paper; when done, uncover it, put it in its Dish, with an Essence of Ham over it, and serve it up hot for a first Course.

The same, another Way.

TAKE a Chicken, pick and draw it, dress it, as before, spit it, and cover it with Slices of Bacon and Sheets of Paper; put the Head into the Body, so that the Bill comes out; take two or three Dozen of small Skewers, the Length of a Finger; this is the Way to make the Skewers: Take some middling Bacon, cut it in Bits, the Breadth of a Shilling, and thick as a Half-crown Piece, and put them in a Stew-pan over a Stove, to get the best Part of the Fat to come out; add to it some Sweet-breads, cut the Bigness of the End of your Thumb, some Mushrooms, some fat Livers, Parsley, young Onions, and sweet Herbs; thicken them with a Pinch of Flour, wet them with a little Gravy, and put them to cool; have some small Skewers of Box-wood, the Length of your Thumb, and put on them a Bit of Sweet-bread, a Bit of Bacon, and of Mushroom, till your Skewers are full. Observe to leave one End of the Skewers to stick into your Chicken; then dip and broil it to a fine Colour; when your Chicken is done, dress it in its Dish with an Essence over it, stick your little Skewers in it, and serve it hot for a first Course.

Chickens in Slices with Pistachoes.

ROAST some Chickens; when done, take off their Legs and Wings, with the White of their Stomachs; prepare a little Sauce in a Stew-pan, with a Bunch of Parsley and sweet Herbs; take a Bit of Butter, some Mushrooms cut in Slices, pass it over a Stove, put in a Pinch of Flour, stir it all, wet it with some good Broth, and let it be of a good Taste; take some Pistachoes scalded and cut in Slices, make a Thickening of four or five Yolks of Eggs mixed with a little Cream, and, when your Sauce is diminished enough, thicken it with your Eggs and Cream; put your Wings of Chickens in the White, with the Juice of a Lemon. Observe you must only cut your Wings of Chickens in two. Then set your Fillets in Order in their Dish, and your Sauce with them; see that it be all of a very good Taste, and serve it hot for a first Course.

Chickens roasted with Chestnuts.

TAKE Chickens, clean and draw them; hash their Livers with Parsley, young Onions, rasped Bacon, Butter, Salt, Pepper, sweet Herbs and fine Spices; take Chestnuts that are very large, pick them, and put them under hot Cinders, to take off the thin Skins; then mix your Chestnuts with the Force-meat, put them all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a Bit of Butter; spit and cover them with Slices of Bacon and Sheets of Paper. Take some picked Chestnuts, and put them in a Baking-pan, with Fire
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at Top and Bottom ; take off the thin Skin, and put them in a Stew-pan with Broth, till they be done ; when done take out the Broth, and put in half a Ladle of Essence, a little Cullis, and a little Gravy ; when your Chickens are enough, uncover them, dress them in their Dish, throw your Chestnuts over them, with the Juice of a Lemon, and serve it hot for a first Course.

Chickens roasted with Cardoons.

TAKE Chickens, pick and draw them ; put their Livers on a Table, with rasped Bacon, Butter, Parsley, young Onions, Mushrooms, Salt, Pepper, fine Spices, and sweet Herbs, hash it all well, and put it in the Bodies of your Chickens ; then blanch them in a Stew-pan with a Bit of Butter, Parsley and young Onions whole, and spit them covered with Slices of Bacon and Sheets of Paper ; get some *Spanish* Cardoons, and put them in a Stew-pan, with half a Spoonful of Veal-gravy, and half a one of Essence of Ham ; put your Cardoons in, the Length of half a Finger, and let them be very white, before you put them in the Cullis ; let them take one Boil, to take the Fat well off ; put a Juice of Orange in, when serving ; when your Chickens are done, uncover them, dress them in their Dish, with your Ragout of Cardoons over, and serve it hot for a first Course.

Chickens in Slices.

TAKE Chickens, clean them, and roast them, covered with Slices of Bacon and Sheets of Paper ; when roasted, put them to cool ; take a Stew-pan with a Bit of fresh Butter, and some Mushrooms in Slices, put it on the Fire, and let it take two or three Boils ; put in a Pinch of Flour, stir it, and wet it with a Spoonful of good Broth, and a Bunch of sweet Herbs ; cut your Chickens in Slices, put them in the Stew-pan, with some Craw-fish Tails, thicken them with Eggs and Cream, as before, and serve it hot for a first Course.

Chickens roasted with Kernels.

TAKE Chickens, clean and draw them, and hash their Livers with rasped Bacon, a Bit of Butter, Parsley, young Onions, Mushrooms, sweet Herbs, fine Spices, Salt, and Pepper ; hash them all together, get some Kernels picked, and put a Handful in with your Force-meat ; put it all in your Chickens, and spit them, covered with Slices of Bacon and Sheets of Paper ; get some picked Kernels, as many as you think proper for the Chickens, half a Hundred is enough ; being picked, blanch them in boiling Water, and put them in a Stew-pan, with half a Spoonful of Essence of Ham, and a little Gravy ; let it boil a Minute, take the Fat well off, and let it be of a good Taste ; when your Chickens are done, uncover them, dress them in their Dish, and your Ragout of Kernels over, and serve it hot for a first Course. You may serve Capons the same Way.

Chickens en Canellon.

TAKE Chickens, pick and draw them, cut them in Halves, and take away all their Bones ; make a little Force-meat very fine, with a little of the Flesh of your Chickens, a Bit of a Leg of Veal, a Calf's Udder, some Bacon, some Beef-sweet, a Bit of Ham, some Mushrooms, some green Truffles, Parsley, young Onions, sweet Herbs,
fine

fine Spices, Salt, and Pepper; hash them all well together, take a Bit of Crum of Bread, and put it in a Stew-pan with a little Milk; make it boil well, put it to cool, and put it to your Force-meat with some Yolks of Eggs; then spread your Half-Chickens on the Table, put some of this Force-meat in them, and roll them up. Another Time you may cut them in four Parts, and do them in a Braise. When done, take them out to drain, dress them in their Dish, with an Essence of Ham over, and serve it hot for a first Course.

Chickens with Cream.

TAKE Chickens, according to the Bigness of your Dish; dress, spit, and roast them; when done, take them off, and put them to cool; take a Bit of a Nut of Veal, take the Skin well off, and cut in Bits, with a Bit of blanched Bacon, some Beef-sewet, a Calf's Udder, some Mushrooms, Parsley, young Onions, sweet Herbs, fine Spices, Salt, and Pepper; put it all in a Stew pan over the Fire; when that is done, take it off, put it on the Table, and hash it well. Take the Flesh of the Breasts of your Chickens, hash them with the Force-meat, and put it all in the Mortar, with a Bit of Bread boiled in Milk; then put it to cool, mix it with your Force-meat, six Yolks of Eggs, and three Whites whipped to a Froth, and pound it all well together. Take the Dish that you serve it in, and, if it is Silver, put some of this Force-meat in the Bottom of it, put your Chickens at Top of it, and fill it with the Force-meat; leave a Hole in the Middle, to put a little Ragout in, made of Sweet-breads, Cocks-combs, and Mushrooms; then cover your little Ragout, and make your Chickens as round as possible; take an Egg, beat it, and rub round your Chickens; make them as even as possible, put some fine Crums of Bread over it, and bake them; when done, and of a fine Colour, take them out of the Oven, and take the Fat well off; clean the Rim of your Dish, put an Essence about your Chickens, and serve it hot for a first Course; when you have no silver Dish, you must take a long Baking-pan; when done, put them in the Dish you serve it in.

Chickens roasted with Cream.

TAKE Chickens, pick and draw them, and blanch them on a Braise; cut some Cardoons of Bacon and of Ham, seasoned with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and young Onions, and lard your Chickens; when larded, put them in a Stew-pan, with a Pint of Milk and a Bit of Butter, sweet Herbs, a Pinch of Coriander, Salt, Pepper and Onions, cut in Slices, and put it a Minute on the Stove; then spit and roast them, and baste them with this Milk; when they are almost done, take a Pint of Cream with a little Handful of Flour, stir them well together, and put in a good Bit of Butter, with some Salt; put it on the Stove, for a Minute, and stir it with a wooden Spoon; baste your Chickens with it, that it may make a fine Crust on them, of a fine Colour; when done, take them off, dress them in their Dish, put a Pepper and Vinegar-sauce thickened under it, and serve it hot for a first Course.

Chickens with Carp-sauce.

TAKE Chickens, pick and draw them; hash their Livers with a
little

little Parsley, young Onions, sweet Herbs, Salt, Pepper, rasped Bacon, a Bit of Butter, Mushrooms, and fresh Truffles, if you have any; do your Chickens in a Stew-pan, as usual, with a Bit of Butter, Parsley, young Onions, and Salt; then spit them, covered with Slices of Bacon and Sheets of Paper. Take a Stew-pan, and put in two Pounds of sliced Veal, some Slices of Ham, and a Carp cut in four, upon the Meat, and put it on the Fire; when it begins to stick to the Stew-pan, take Care it does not burn, and wet it with good Broth, and half a Ladle of Cullis, or just as much as you have Occasion for; put in it a Glass of Champaign, a Clove of Garlic, a Branch of sweet Basil, some whole young Onions, and Cloves, and a Lemon cut in Slices; take the Fat clean off of your Cullis, and see that it be of a good Taste and good Look; strain it through a silk Sieve, take the soft Roes of your Carp, blanch them, and put it in your Carp-sauce; when your Chickens are done, uncover them, dress them in their Dish, put your Rows round your Chickens, and your Sauce over, and serve it hot.

Chickens with Pike-sauce.

TAKE Chickens, and dress them as those for Carp-sauce; all the Difference is, that, instead of Carp, you do your Cullis with a Pike, and, instead of Rows, you take some Slices of Carp. Another Time, take some Craw-fish Shells, and pound them well; take all your Meat and Pike out of your Cullis, put your pounded Shells in it, and strain it through a Sieve. You may, if you think proper, make a little Hash of Pike, the white Flesh of Partridges, and a little Cullis; put it in a silver Dish, and let it heat, till it sticks to it. Your Chickens being done, uncover them and dress them over the Hash; get some Craw-fish Tail's, put them in your Cullis, with some long Slices of Pike, to shew they are done with a Pike-sauce; put the Whole over your Chickens, having taken Care they are of good Taste, and serve it hot for a first Course.

Chickens in a Braise.

TAKE Chickens, pick, draw, and dress them with the Legs in their Bodies; lard them with large Bacon, the Bigness of your little Finger, seasoned with Salt, Pepper, sweet Herbs, and fine Spices; lard your Chickens, and tie them; take a Braise-pan, garnish it with Slices of Bacon and Veal, and put your Chickens in, seasoned with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions, and a little Garlic; cover them, wetting them with a Glass of Wine, and a Spoonful or two of Broth; put them to do, with Fire at Top and Bottom; when enough, put them in their Dish, and put a Hash-sauce over them, or a Ragout of Sweet-breads, Cocks-combs, and Mushrooms, or an Essence of Ham, or a Ragout of Oysters, at the Officer's Choice, so that it be of a good Taste, and served hot for a first Course.

Chickens with large Onions.

TAKE Chickens, dress them, as before, bard and spit them, and baste them with good Butter: Take some large Onions, cut them in Slices, put them in a Stew-pan, with a Bit of Butter, and put them
over

over the Stove ; when they have taken a fine Colour, powder them with a Pinch of Flour, wet them with some Gravy, season them, and take the Fat well off ; if they be not thick enough, put in a little of your Cullis ; when your Chickens are done, dress them in their Dish, let your Ragout be of a good Taste, put it over with your Onions, put a Juice of Lemon in, and serve it hot for a first Course.

Chickens in a Caul.

TAKE Chickens, dress, and spit them ; when roasted, let them cool to make your Force-meat ; take a Piece of Fillet of Veal, take the Skin well off, and cut it in Pieces, with a Bit of Bacon and Calf's Udder, a Piece of Beef-sewet, some Mushrooms, Parsley, young Onions, sweet Herbs, fine Spices, Salt, and Pepper ; put it all in a Stew-pan over the Fire, for a Quarter of an Hour, put it on the Table, and hash it all well ; then take the Breasts of your Chickens, and hash it with the other Meat ; take some Crums of Bread, and boil it in some Milk, till it comes to be very thick, put it to cool, and put it to your Force-meat ; add some raw Yolks of Eggs, with three Whites, well whipped, and put it all in the Mortar with your Force-meat. You must make a little Ragout of Sweet breads, Mushrooms, Cocks-combs, and Artichoke-bottoms cut in Slices. Get some Caul of Veal, or Mutton ; it is a Skin that the Paunches of Animals are wrapped in ; get as many Pieces of it as you have Chickens, put a Piece of it in a Baking-pan, and your Chickens in, then your Force-meat, leave a Hole in the Middle, to put your Ragout in, and cover it ; fold the Skin about it, cover it, and put it to bake in the Oven ; when they are done, dress them in their Dish, with an Essence of Ham, and serve it hot for a first Course.

Chickens hashed.

TAKE Chickens, roast them, and hash their Flesh very well ; take their Carcasses, and put them in a Stew-pan, with good Broth, an Onion cut in Slices, Parsley, and sweet Herbs ; when well boiled, strain them through a Sieve, put a Bit of Butter in that which is kneaded in Flour, and let it boil a Minute ; then put your hashed Chickens in, and see that it be of a good Taste ; put in a Thickening of three Yolks of Eggs, in Proportion to the Quantity of Chickens ; when it is thickened, put in the Juice of a Lemon, and serve it hot for a Byc-dish.

Chickens with Saffron, the Polish Way.

TAKE Chickens, dress them, and spit them, covered with Slices of Bacon and Sheets of Paper ; take a good Quantity of Onions, cut them in Slices, and put them in a Stew-pan with some Broth, as white as you can ; when well done, strain them through a Sieve, and put them in a Stew-pan ; if they are too thick, put some good Broth to them, and let them be as thick as an Essence of Ham ; then take some Saffron, pound it well, dry it, and put a large Pinch of it in a large Glass, or what you think proper ; put a little hot Broth to it, mix it well, and put in it your Cullis leisurely, till you see it is of a fine Colour, but not too high ; when your Chickens are done, draw them

them off the Spit, cut off their Legs and Wings, put them in your Cullis, and serve it hot for a first Course.

ANOTHER Time, take Parsley roots, cut them in long Slices, boil them, and put some of the same Cullis and Saffron, as before. Instead of roasting your Chickens, you may boil them in a Kettle, for a Quarter of an Hour; if they are tender, hasten them in the Boiling, dress them in their Dish, put your Cullis of Parsley-roots over them, and serve it hot for a first Course.

Chickens, the Citizens Way.

TAKE Chickens, pick, draw, singe, and dress them; take an earthen Pot, put Water in it enough to cover them, and put it on the Fire with a Handful of Salt; when the Water boils, put your Chickens in it; do not boil them too much, and put a Bit of Butter in a Stew-pan, with a Pinch of Flour, some Nutmeg, Pepper, Salt, and Oysters, if in Season; put your Stew-pan on the Fire, and thicken your Sauce; which being thickened and well tasted, dress your Chickens in their Dish, and your Oysters over them.

ANOTHER Time, take a Pinch of chopped Parsley, the Green of a few young Onions, a little Mint, and Terragon, if you have it; if you have nothing but Parsley, still make your Sauce; put a Couple of Anchovies hashed in it, cut half a Lemon in little Dice, squeeze the other Half into the Sauce, add a Bit of Butter, a Pinch of Flour, Salt, Pepper, and a little Water, and let your Sauce boil; your Chickens being enough, serve them with your Sauce over.

ANOTHER Time, put some Endive with your Chickens; when they are enough, give them three or four Cuts with your Knife; put them in a Stew-pan, with a Bit of Butter, a Pinch of Flour, put them on the Fire, and wet them in the Gravy your Chickens are done in. If it is not thick enough, you may put a Thickening of Yolks of Eggs.

ANOTHER Time, boil them with Onions, and put them in a Stew-pan with a Bit of Butter, kneaded in Flour, Salt, and Pepper; put them on the Fire, with a little of the Broth that the Chickens are done in, thicken it with a Thickening of Yolks of Eggs, and serve it hot for a first Course.

Chickens with Eels.

TAKE Chickens, pick, singe, and draw them; take the Livers, cut off the Galls, and hash them with Parsley, young Onions, Mushrooms, sweet Herbs, fine Spices, Salt, Pepper, rasped Bacon, and a Bit of Butter; put it all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a Bit of Butter, Parsley, and young Onions; then spit them, covered with Slices of Bacon and Sheets of Paper. Take some Eels, skin them, cut them about six Inches long, and lard them with small Bacon; when larded, take some white Wine, put your Eels in, let them take one Boil, and have a Glaze of Veal made thus: Take some Veal, Ham, and Broth, and let it boil very well, till your Veal is quite done; then set it on a Stove, and let it diminish, till the Gravy turns to a Caramel; then put your Slices of Veal in, and put it on hot Cinders to do softly, and a little Fire at Top. When your Chickens are done, uncover them, and dress them in their Dish, with

an Essence of Ham, and your Slices of Eel round, and serve it hot for a first Course.

ANOTHER Time, instead of larding them with small Bacon, stick them through and through with large Lards of Bacon, and let them boil in a little white Braise, made with Slices of Bacon, Salt, Pepper, sweet Basil, Slices of Onions, and a Couple of Glasses of white Wine. When your Eels are done, and firm, take an Essence of Ham, draw your Eels out of the Braise, and put them in your Essence. When your Chickens are done, dress them with the Slices of Eels round, with the Juice of a Lemon in your Essence, put it over, and serve it hot for a first Course.

Chickens, the Cardinal Way, roasted.

TAKE Chickens fresh killed, clean them well, and run your Finger between the Skin and the Flesh of the Stomachs, Backs, and Legs. This must be done as soon as they are picked, or it could not do without breaking; whereas, if they are warm, it comes off easier, and the next Day draw them. You must have, at least, three Quarters of a Hundred of Craw-fish, and boil them; when boiled, clean them, and pound the Shells in a Mortar, as fine as possible; the more they are pounded, the redder your Chickens will look; then put some Craw-fish Tails to it, with a good Bit of Butter, sweet Herbs, fine Spices, Salt, Pepper, young Onions, and Parsley hashed; pound the Whole well together, put it in a silk Sieve, and strain it through with all your Strength, with a wooden Spoon, or Ladle, and stuff your Chickens betwixt the Skin and Flesh, on the Back, as well as the Breast and Legs; spit them, covered with Slices of Bacon and Sheets of Paper, and roast them; when done, uncover them, dress them in their Dish, with an Essence of Ham under, and serve it hot for a first Course.

Chickens marinated.

TAKE Chickens, pick, singe, and draw them; cut them in Pieces, as you do for a Fricassee of Chickens; put them in a Stew-pan, with sliced Onions, sweet Basil, Parsley in Sprigs, Salt, Pepper, Cloves, a good Bit of Butter, a little Broth, and the Juice of three or four Lemons; put them on the Fire, to let them take a Relish, and take them out to drain; whip some Whites of Eggs, dip your Chickens in it, and afterwards in Flour. You must have some Hog's-lard on the Fire, to fry them directly; when fried, dress them in their Dish, garnish it with fried Parsley, and serve it hot for a Course or Bye-dish.

Chickens on Skewers glazed.

TAKE Chickens, cut them in Pieces, as for a Fricassee, and take the Skins off; lard the Wings, Breasts, and Legs, and skewer them with small Skewers, as before; the Back and Sides the same; put them in a Stew-pan, with some Bits of Veal, Ham, a Bunch of Parsley, young Onions, and sweet Herbs, put it on the Fire, wet it with Broth, and let it do slowly; when done, take them off, and strain off the Broth; then put it again in the Stew-pan, and over the Fire, and let it boil, till it comes to a Caramel; put your Chickens in Skewers into it, and glaze them; draw them out, and put them in their Dish; then put in the Sauce-pan a little Cullis, and a little Gravy, with the Juice of a Lemon, and strain this little Cullis; let it have a good Taste,
put

put it under your Chickens, and serve it hot for a Bye-dish, or for Garnish to large Dishes.

Chickens fricasseed with Champaign.

TAKE Chickens, pick, draw, and take off their Skins; cut the Feet off, above the Knee-joint, and the small Ends of the Pinions; take off the Legs, and, with your Knife, break its Bone, and take it out; take off the Wings and Breast, clean the Flesh from the rest of the Carcass, wash them in two or three Waters, and blanch them over a Stove; when blanched, put them in cold Water, clean them, and put them on a Sieve; then put them in a Stew-pan, with a little melted Bacon, a Bit of Butter, a Slice of Ham, a Bunch of sweet Herbs, an Onion stuck with three or four Cloves, some Mushrooms, some Truffles cut in Slices, and Cocks-combs, seasoned with Salt and Pepper; pass it all well over the Stove, powder it with Flour, let it take two or three Turns on the Stove, and wet it with a little Broth; boil two Glasses of Champaign, put it in your Fricassee, and let it do softly; mix two or three Yolks of Eggs in Veal Gravy, with a little hashed Parsley; when your Fricassee is done, and diminished enough, thicken it with this Thickening, see it be of a good Taste, dress it handsomely in its Dish, and serve it hot for a first Course, or Bye-dish.

Chickens fricasseed, the Countryman's Way.

TAKE Chickens, pick, draw, singe, and cut off the Legs, Wings, and Breasts, cut the Rumps in two, and put them in Water; then take a Pan, or Stew-pan, put your Chickens in it, with a Bit of Butter and some Onions; season them with Salt and Pepper, and set them on the Fire, till they are almost enough; put in a Pinch of Flour, wet them with a little Water, and make a Thickening of Yolks of Eggs, a little Nutmeg, hashed Parsley, a Rocambole, and a Shalot halhed; mix your Thickening with the Liquor of your Chickens, or Verjuice, or Juice of a Lemon; thicken your Fricassee with it, observe it be of a good Taste, dress it in its Dish, and serve it hot. If you have any Mushrooms, you may put some in, it will be the better.

Chickens on Skewers.

TAKE Chickens, and cut them as for a Fricassee of Chickens; put them in a Stew-pan with Bits of Bacon, Parsley, young Onions, Salt, Pepper, and sweet Herbs; put them on the Stove, with a little Flour, and wetted with a little Gravy; then let them cool, put them on your Skewers, bread them with Crums of Bread, and fry or boil them: If you fry them, before you crum them, put them in beaten Eggs, and make Use of them to stick in large Pieces of Meat.

Chickens fricasseed.

TAKE Chickens, and cut them as the Chickens fricasseed with Champaign; wash them and blanch them, put them in cold Water, and drain them on a Sieve; then put them in a Stew-pan, with some melted Bacon, a Bit of fresh Butter, a Bunch of sweet Herbs, an Onion stuck with three or four Cloves, a Slice of Ham, Cocks-combs, Mushrooms, Sweet-breads, and some Truffles, seasoned with Salt and Pepper; pass it all over the Stove, put a little Flour, give it two or three Turns on the Stove, wet it with half Broth and half Water, and

let it do softly; make a Thickening with three or four Yolks of Eggs; and a little Cream, mix it well, and put a little hashed Parsley to it; when your Fricassee is done, and diminished accordingly, thicken it on the Stove with your Thickening of Eggs and Cream, dress it neatly in the Dish, and serve it hot for a first Course or Bye-dish. If you do it with Verjuice, instead of Cream, mix your Eggs with Verjuice.

Chickens with Truffles, the Italian Way.

TAKE Chickens; pick, finge, and draw them; hash their Livers with Parsley, young Onions, sweet Herbs, fine Spices, Mushrooms, some Truffles, rasped Bacon, and a Bit of Butter; hash them well, put them in the Bodies of your Chickens, and fasten them at both Ends, that your Stuffing does not run out; fasten both Legs of your Chickens close to their Bodies with Packthread, and blanch them in a Stew-pan, with Oil, sliced Onions, Salt, Pepper, and sweet Basil; peel afterwards some Truffles, as many as you think proper, to put with your Chickens; take a Stew-pan, put in some Slices of Veal and Ham, put your Chickens and Truffles in it, and season it slightly with Salt, Pepper, Cloves, sweet Herbs, an Onion cut in Slices, and two Cloves of Garlic; then peel a Lemon cut in Slices, and put it with your Chickens, with half a Glass of Oil, and a Glass of Champaign; put also over your Chickens some Slices of Bacon, and put it to do softly, with Fire at Top and Bottom; when done, take them out, keep them hot; take off the Slices of Bacon, and put in a Stew-pan a little Ladle of good Broth, a little one of Gravy, and a little Cullis; let it boil well together, and take off all the Fat; then strain it through a silk Sieve, put your Cullis in a Stew-pan, with your Chickens and the Truffles, and keep them warm; when you are ready to serve, dress them in their Dish, with your Truffles round; take Care that your Cullis be of a good Taste, put it over your Chickens, and serve it hot for a first Course.

Delicate Chickens.

TAKE some little fat Chickens, and pick them very nicely; take the Crows out of their Necks, pull off their Skins, taking Care you do not break them, and let the End of the Wings, Legs, or End of the Rump, hang at the Skins; the Skins being taken off, draw the Chickens, cover them with Slices of Bacon, and roast them; when done, take them off, uncover them, and take out the Bones; put the Flesh on a Table, mixed with a little Ham, Parsley, and young Onions hashed, seasoned with Salt, Pepper, fine Spices, and a few sweet Herbs. Get some Mushrooms, Truffles, a Calf's Udder blanched, and a little Bacon; hash the Whole well together, and mix an Onion done under hot Cinders, and then pounded; put the Whole in a Mortar, pound it, take it out, and put it in a Stew-pan, with a Measure of Cream, or Milk, and four or five Yolks of Eggs; mix it all well together, put it on a Stove, to thicken a little, and take it off; see that the Stuffing be of a good Taste, and put it to cool, till it be only lukewarm; then fill with your Stuffing the Skins of the Chickens, and sew them up at each End. Take a Stew-pan, boil some Milk, take the Fat clean off, and put your Chickens in, for a Minute; then take them

them out, put them between two linnen Cloths, and let them cool; when cold, lard them with small Bacon, like other Chickens, and put some Slices of Bacon in the Bottom of a Stew-pan, or Dish; lay your Chickens on them, and put them in the Oven; if in a Dish, under a Cover. When they are done, and of a fine Colour, take the Dish you serve them in, fold a Napkin over it, dress your Chickens handsomely on the Napkin, and serve it hot for a first Course or Byedish.

Chickens on Cinders.

TAKE little Chickens, pick, singe, and draw them; hash their Livers with Parsley, young Onions, Mushrooms, sweet Herbs, fine Spices, some Truffles, if you have any, rasped Bacon, and a Bit of Butter; hash all well together, put it in the Bodies of your Chickens, and close them on both Ends, lest the Stuffing should drop out; blanch them in a Stew-pan, with a Bit of Butter, young Onions, and Sprigs of Parsley. Take a Stew-pan, garnish it with Slices of Bacon, very thin Slices of Veal, Slices of Ham, and Onions cut in very thin Slices; put your Chickens in Order in it, and seasoned with Salt, Pepper, sweet Basil, Bay-leaves, and Cloves; cover them with Slices of Veal, Ham, and Bacon, and let them do, with Fire under and over; observe that they be somewhat firm and not over done. When done, take them out and keep them warm, take the Slices of Bacon out also, and put in the Stew-pan a small Ladle of good Broth, as much Gravy, and as much Cullis, a Glas of Champaign, and some Slices of Lemon; boil the Whole on a hot Stove, take the Fat well off, and strain it through a silk Sieve; then dress your Chickens in their Dish, and observe that your Sauce be a little thick, and of a good Taste; put it upon your Chickens, and serve it hot for a first Course.

THOUGH I have called this Course, *Chickens on Cinders*, I hope, that it will not be taken amiss, that I direct the Dressing of them in a Stew-pan, because they retain their Gravy, taste better this Way, and are not liable to be burnt, as they are on the Cinders. When they are dressed, this last Way, you may put such a Ragout as you think fit on them, provided it be well tasted, looks well, and is served hot.

Chickens, the Barbary Way.

TAKE good Barn-chickens, dress and beat them with a Rolling-pin, to break their Bones; then make a fine Stuffing, well seasoned, to put in their Bodies; boil them in Milk, but do not put them in, till it boils, with all Sorts of sweet Herbs and good Seasoning; when done, take them out, bread them, boil them on the Braise, and serve them with a Remoulade.

Chickens with Pease.

TAKE Chickens, pick, singe, and draw them; cut their Livers in four or five Pieces, and some others, if you have any; season them with Salt, Pepper, sweet Herbs, young Onions, Parsley, and a Bit of Butter, mix all together, put it in the Bodies of your Chickens, close the Rump through the upper Skin, and blanch them with a Bit of Butter, Parsley, young Onions, and Salt; cover them with Slices of

Bacon and Sheets of Paper, and roast them ; make a Ragout of Pease ready, after this Manner : Take a Stew-pan with a good Piece of Butter, and the Quantity of Pease you think proper, with a Bunch of young Onions and Parsley, and two Lettuces in Bunches ; cover it, and put it on the Fire, to do slowly ; when they are almost done, put in a Pinch of Flour, wet it with some good Gravy, and let it do slowly ; when it is done, take out the Bunches, let it be of a good Taste, and make an End of thickening it with your Cullis ; when your Chickens are done, dress them in their Dish, and your Ragout of Pease over, and serve it hot.

You may serve Chickens with *French Beans*, the same Way, in putting some Cullis, when they are done.

Chickens, the Schomberg Way.

TAKE young Barn-chickens, pick, draw, and singe them ; hash their Livers with Parsley, young Onions, Mushrooms, Truffles, sweet Herbs, fine Spice, Salt, Pepper, a Rocambole chopped, and a good Bit of Butter ; the Whole being well hashed together, put it in the Bodies of your Chickens, close them at both Ends, and tie the Legs close to the Bodies : Take a Stew-pan, and put in a Bit of Butter, or melted Bacon, with Parsley, young Onions whole, and sweet Basil ; put your Chickens in it, seasoned with Salt and Pepper ; put them on the Fire, and blanch them very round and white ; spit them on iron Skewers, and fasten them to the Spit ; let them do slowly, baste them with fresh Butter, bread them, and let them take a fine Colour ; when done, dress them in their Dish with an Essence of Ham under, and serve it hot for a first Course.

Chickens in Bottles.

TAKE Chickens, pick, singe, and draw them ; singe the Legs, Wings, and Head, as neat as possible ; draw them by the Necks, and take out all the Bones in general, and Part of the Flesh. Observe, not to cut the Skin off the Neck too low. Make a Stuffing as in the Chickens with Cream ; all the Difference is, that you make it a little lighter, and whip in more Whites of Eggs. You must have a Bottle of a very thin Glass, and the Neck of it a little bigger than the other Bottles, and put the Chickens in, as strait as you can ; but take Care to have the Skin of the Neck of the Chicken at the Top of the Bottle like a Gut, and fill it almost half full with your Stuffing. Have a little Ragout ready, made of very thin and short Slices of Chickens, or Fowls, and Slices of Partridges, Truffles if you have any, and Slices of Cocks-combs, wetted with a little Broth, and seasoned ; see it be of a good Taste, and thickened with a little white Cullis, made the *Queen's Way*, and the Juice of a Lemon ; put it all in your Chicken, fill it with the rest of your Stuffing, and tie the Head with the Skin over the Neck of your Bottle. You may take Chickens, and dress them in the Shape of a Pear ; one Leg serves for the Stalk of the Pear, and one large Chicken will serve for two Pears ; but, to do it well, have a little Chicken, one Leg to come out, for the Stalk of the Pear, and fill it with the same Stuffing and Ragout. Observe to make it in the Shape of a Pear, as much as you can, and do them

them in a little white Braise. When done, serve them with a little white Cullis, made the *Queen's Way*, or an Essence of Ham, or an *Italian Sauce*. Another Time, lard them with small Bacon on all Sides, and let them do, the same Way, and take Care they be not too much done, because of the Bacon; you must have a Glaze ready, as for *Scotch Collops* of Veal, and glaze them as well as possible. You may do Fowls, the same Way; one Fowl will make four Pears; one Turkey the same: You may make them also of Partridges, Pigeons, Pheasants, and Ducks, the same. As for the Chickens in Bottles, the Number is according to the Bigness of your Dish. Boil them in Water, and take Care none goes in the Bottle; you must have at least three Hours, to boil it; when you are ready to serve, put in the white Cullis at the Mouth of the Bottle, and cut the Bottle with a Diamond, that those, that are at Table, may take the Chickens out themselves.

Chickens in Epigram.

GET some roasted Chickens, cut their Legs and Wings, scrape the End of the Legs, take out the great Bones of the Legs, leave the Skins behind the Wings and Legs as much as possible, cut out Part of the Flesh, without disfiguring the Legs and Wings, and put the Flesh off the Breast of your Chickens in thin Slices; hash the rest of the Carcass with a Calf's Udder, a Bit of blanched Bacon, a Bit of Crum of Bread, boiled in some Milk, and an Egg; season all with Salt, Pepper, sweet Herbs, fine Spices, Mushrooms, and fresh Truffles, if you have any; hash all together, let it be of good Taste, and fill the Legs and Wings with it, within the Thickness of an Inch; bread them with Crums of Bread, put them in Order in a Baking-pan, with Slices of Bacon, and let them take a fine Colour in the Oven; make a Ragout after this Manner: Take a Stew-pan, put in it a Bit of Butter, sliced Mushrooms, and Truffles, if you have any, and pass them on the Fire a Moment, with a Pinch of Flour, wetted with a little Broth, and seasoned; put a hashed Rocambole in it, and put your Slices of Chickens in. Observe it be of a good Taste, and thicken it with Yolks of Eggs and Cream, and the Juice of a Lemon; dress it in the Dish, and your Legs and Wings over. Another Time, break the Bones of the Carcasses in a Ladle of Broth, which will serve to wet your Slices of Chickens.

You may serve Fowls, Turkeys, and all Sort of Poultry, the same Way.

Chickens in a Pan.

TAKE Chickens, pick, singe, and draw them; split them on the Backs, take out the great Bones of the Legs and Breasts, truss the Legs, like young Turkeys, and season them within with Salt and Pepper; garnish a Stew-pan with little Slices of Veal and Ham, Slices of Onions, sweet Basil, and Cloves of Garlic hashed; put in your Chickens a little Salpicon, made of Sweet-breads, fat Livers, Mushrooms, and Cocks-combs, put it in the Bodies of your Chickens, and cover the Top, as it was at Bottom; cover your Stew-pan, and set it a doing slowly, with Fire at Top and Bottom; when done, take your Chickens out, keep them warm, put a Ladle of Broth in the

Stew-pan, and let it boil. When the Meat is done, take it off, strain the Liquor through a filken Sieve, take the Fat well off, put it on the Fire, and let it boil, till it comes to a Caramel; then glaze your Chickens, dress them in their Dish, and put in that Stew-pan a little Broth, or Gravy, and Cullis, and the Juice of a Lemon. Observe, that it be of a good Taste, and put it under your Chickens.

ANOTHER Time, do it without glazing, in putting some Gravy and Cullis in your Stew-pan, and serve it over your Chickens.

YOU may do Capons, Fowls, Partridges, and Pheasants, the same Way.

C H A P. XX.

Of Courses with Quarters of Lamb.

A fore Quarter of Lamb in a Caul.

YOUR Fore-quarter being roasted, take off the Shoulder, the Flesh of which put on a Table, to be minced with a Bit of blanch'd Bacon, a Bit of Beef-sweet, and a Calf's Udder; add a Bit of Crum of Bread, boiled in Milk, with four or five Yolks of Eggs; season the Whole with Salt, Pepper, sweet Herbs, Spice, some Garlic, and Mushrooms cut small; all being well mixed together, put a Calf's Caul in a Baking-pan, lay over it your Quarter of Lamb, with a Border of your Stuffing, two or three fingers deep, round it and over it, and put in the Stump of your Lamb, reaching about two Inches over the Border of your Pan; keep a Ragout ready made, thus, *viz.* Put a Stew-pan over the Fire, with a little Gravy and Broth, some Mushrooms, and Sweet-breads of Lamb, or Veal, cut into Bits; this being boiled, and the Sauce short, thicken it with Cullis; add to it some Cocks-combs, Artichoke-bottoms, and fat Livers, if you have any; your Ragout being palatable, put in it some Lemon-juice, and let it be cold; then put it over your Quarter of Lamb, and over the Whole, the Remainder of your Stuffing, smooth it with beaten Eggs, and wrap up the Whole in your Calf's Caul, over which pour some melted Butter with Crums of Bread; let it get a Colour in the Oven, dish up your Quarter of Lamb, and serve it up hot, with an Essence under it, for a first Course.

The two hind Quarters of Lamb with sweet Herbs.

TAKE the hind Quarters of Lamb, and raise the Skin, without breaking it, so as it may stick on the Side, without taking it off, beginning at the Knuckle; take some scraped Bacon, Parsley, and Chibbol cut small, seasoned with Salt, Pepper, sweet Herbs, Spice, a Bit of Butter, and Mushrooms; the Whole being well minced and mixed together, put it between the Skin and the Flesh of your Lamb, tie up the Skin, to keep in the Stuffing, and spit your hind Quarters with Slices of Bacon and Paper round; your Lamb being roasted, take off the Slices of Bacon and Paper, strew some Crums of Bread over it, and

and let it roast a little more, to get a Colour; dish it up with Gravy and Cullis, mixed together, with some Shalots cut small, a little pounded Pepper, and Orange-juice. You may add a Couple of Rocomboles, if the Master you serve likes them. This is served up hot for a first Course.

You may likewise lard these hind Quarters, and do them in a large Stew-pan, being glazed.

Lambs Plucks, the Italian Way.

TAKE a Lamb's Pluck, viz. The Head, Trotters, Harflet, &c. take out the Jaw-bones, cut the Tip of the Muzzle, and put the Head and the Harflet in fresh Water; after these have been blanched, put in the Trotters, and, the Head, Harflet, and Feet of your Lamb being parboiled, put them in a Kettle over Slices of Bacon; the Whole being seasoned with Salt, Pepper, sweet Herbs, sweet Basil, Thyme, and Slices of Onions, with more Slices of Bacon over, pour some Water in it, and let it boil; when boiled enough, put it in a Dish, skin the Tongue, cut it in two, open the Head by the Skull, and take out the Bone, to take out easier the Brain; put the Head, so ordered with the Tongue, in the Middle of your Dish; cut the Lights and Liver in four or five Bits, placing them with the Trotters round the Head, put over the Whole an *Italian Sauce*, and serve it up for a small Dish.

FOR a Change, take your Liver and Lights, cut in very thin Slices, and tossed up in a Frying-pan, seasoned with Salt, Pepper, Chibbol, Parsley, and a Dust of Flour; when done, add a Dash of Vinegar and Gravy, and serve it up hot.

A white Fricassee of a fore Quarter of Lamb.

TAKE a fore Quarter of Lamb, take off the Shoulder, and cut it with the Remainder in square Bits three Fingers broad; throw them in fresh Water, blanch them, and put them in a Stew-pan with a Bit of Butter, a Bunch of sweet Herbs, some Pepper, and Salt; toss it up, strew over it a Dust of Flour, let it stew slowly in Water, if you have no Broth, and put in it some Mushrooms; when your Fricassee is enough, and relishing, thicken it with four or five Yolks of Eggs, some Cream, a little Parsley and Shalots cut small, Nutmeg, and a Lemon-juice; serve it up hot for a small Dish.

A fore Quarter of Lamb in Scotch Collops.

TAKE a fore Quarter of Lamb, raise the Skin thereof with your Knife, beginning at the Knuckle, and put between the Skin and the Flesh a Salpicon. See the Manner of making it in the Chapter of *Cuillisses*. The said Quarter being scalded, and larded with middling Bacon, put it in a Stew-pan with some Slices of Veal, Ham, and Bacon over it, to hinder it from blackening; then let it boil with some Broth and Water, a Bunch of sweet Herbs, and Onions; your Lamb being boiled enough, strain off the Broth, which put on again in a Stew-pan, to let it boil to a Jelly; put your Quarter of Lamb in it, put the Whole on hot Cinders, to glaze, and dish up your Quarter of Lamb with the Liquor left in the Stew-pan, mixed with a little Gravy, Cullis, and Lemon-juice, put under your Lamb, and serve it up hot.

A hind Quarter of Lamb in the Form of a Sausage.

TAKE a hind Quarter of Lamb, split it in Length, and lard it with Bacon and Ham, after the great Bone is taken out; this done, put in the following Salpicon, *viz.* Take some Ham cut in Dice, some Wings and Breasts of Chickens, some Mushrooms, and pickled Cucumbers; season the Whole with Salt, Pepper, sweet Herbs, Spice, Parsley, and Chibbols cut small; mix all well together, fill with it your Quarter of Lamb, which must be rolled up in the Form of a Sausage, put it in a Cloth, tied with Packthread, and let it be done in a white Braise; when ready, take off the Cloth and the Packthread, dish it up with a Sauce made of White-wine, or the *Italian Sauce*, spoken of in the Chapter of *Cullisses*.

C H A P. XXI.

Of Pheasants.

Pheasants with a Sauce, the Spanish Way.

TAKE some Pheasants, pick and draw them clean, and take Care not to cut the lower Part of the Belly; take scraped Bacon, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, and Mushrooms, mince all small together, put it into the Bellies of your Pheasants, and thrust the Rump through the lower Part of the Belly; let them roast on the Spit, wrapped up in Slices of Bacon and Paper tied round; take a Stew-pan, put in it good Oil, an Onion cut into Slices, some Parsley, and a small Carrot cut into small Bits, put all over a Stove, and give it some Tosses; moisten it with good Gravy, good Cullis of Ham, half a Lemon cut in Slices, after the Rind has been taken off, some Mushrooms, three or four Cloves of Garlic, and a little Basil, with a good Glas of Champaign; skim well off the Fat of your Cullis, take the Liver of your Pheasants, taking off the Gall, and pound it in a Mortar; it being pounded, put a little Gravy in your Mortar, to take out the easier your Liver, and take the Onions and Carrots out of your Cullis; put in it your Liver, which you just have pounded, and strain it off. Your Pheasants being roasted, draw them off, in taking off the Slices of Bacon, dish them up, put your Sauce, made the *Spanish Way*, over them, and serve them up hot for Entry.

Pheasants with Olives.

TAKE as many Pheasants as you think will make up your Dish, pick, singe, and draw them clean, but do not cut the lower Part of the Belly, or Vent; take off the Galls from your Livers, and cut these small, with some Parsley, green Onions, Mushrooms, sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Bit of Butter; put all this into the Belly of your Pheasants, and thrust the Rump into the lower Part of the Belly, or Vent, to prevent your Force-meat from
coming

coming out ; blanch them in a Stew-pan with Batter, Parsley, green Onions, Salt, and Basil, all in Branches ; put your Pheasants on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take some Olives, take out their Stones, blanch them in hot Water, and put them in a Stew-pan, with Cullis, Essence of Ham, and Gravy ; put them a boiling, skimming well off the Fat, and see that all together be relishing. Your Pheasants being roasted, draw them off, take off the Slices of Bacon, dish them up, put your Olives over them, and serve them up hot for Entry.

Roasted Pheasants with Oysters.

TAKE some Pheasants, pick and draw them, but do not cut off the lower Part of the Belly, or Vent, and cut the Livers small ; take some Oysters, blanch them, take off the Hard in the Middle, and put them in a Stew-pan with some Butter, together with your minced Livers, Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine Spice ; give it all together two or three Tosses, put in it your Pheasants, and thrust the Rump into the lower Part of the Belly, or Vent ; blanch them as those before, and put them on a Spit, wrapped up in Slices of Bacon and Paper tied round. Take again Oysters blanch'd as the other, put them in a Stew-pan, with half a Ladle of Ham-Cullis, and a little of other Cullis, and boil them ; being boiled as low as you would have, put in your Oysters, with a Lemon juice. Your Pheasants being roasted, draw them off ; in taking off the Slices of Bacon, dish them up, with your Oyster-ragout over them, and serve them up hot for Entry.

Pheasants with Oysters, the Italian Way, with a white Sauce.

TAKE some Pheasants, pick and draw them clean, cut their Livers small, and take some Oysters, viz. to each Pheasant half a Dozen will be enough ; blanch them, and put them in a Stew-pan with your Livers, and a Lump of Butter, some Parsley, green Onions, Pepper and Salt, sweet Herbs, and fine Spice ; put all together a Moment over the Fire, and put it into your Pheasants ; blanch them in a Stew-pan with Oil, green Onions, Parsley, Basil, and a Lemon-juice, and put them on the Spit, covered with Slices of Bacon and Paper tied round. Take some Oysters, blanch them in their own Liquor, and pick them ; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into small Dice, a little beaten Pepper, a little scraped Nutmeg, a little Parsley cut small, a Rocambole, an Anchovy cut small, a little Oil, a small Glass of Champaign, or other White-wine, and a Lump of Butter, with a little Ham-cullis ; put your Sauce over the Fire, thicken it, take Care the Sauce does not turn, put in it your Oysters, and see that your Sauce be relishing. Your Pheasants being done, draw them off, take off the Slices of Bacon, dish them up with the Oyster-ragout over them, and serve them up hot for Entry.

Pheasants with Maingots.

TAKE some Pheasants, pick and draw them clean ; take their Livers, taking off the Gall, and mince them with some Parsley, green Onions,

Onions, scraped Bacon, a Lump of Butter, Pepper, Salt, sweet Herbs, and fine Spice; put all this into the Bellies of your Pheasants, and blanch them in a Stew-pan, with some Butter, Parsley, and green Onions; this done, put them on the Spit, and cover them with Slices of Bacon and Paper tied round; take some Maingots, cut them into Slices, and blanch them in hot Water, put them in a Stew-pan, with a little Cullis, together with Ham-Essence and a little Gravy; let them boil a Moment, and skim them off. Your Pheasants being roasted, take off the Slices of Bacon, dish them up, put your Ragout of Maingots over them, and serve them up hot for Entry.

Pheasants with green Truffles.

TAKE some Pheasants, singe them over the Fire, and pick them clean; draw them, mince the Liver small, with scraped Bacon, Parsley, green Onions, some Truffles, Pepper, Salt, sweet Herbs, fine Spice, and a Lump of Butter, all together minced very small, put it into the Bellies of your Pheasants, tie them up at both Ends and blanch them, as the other before; then put them on the Spit, wrapped up in Slices of Bacon and Paper tied round it. Take some Truffles, peel and cut them into Slices, wash them well, put them in a Stew-pan with a little Broth, and let them stew softly; being stewed, thicken them with common Cullis, or Ham-Essence, and put to it a Lemon-juice. Your Pheasants being roasted, draw them off, take off the Slices of Bacon, dish them up, put your Ragout of Truffles over them, and serve them up hot for Entry.

Pheasants with Truffles, the Italian Way.

TAKE your Pheasants, clean and order them as those before; the Difference is, that the other were roasted; take a Stew-pan, place in it some Slices of Veal, of Ham, and Onions, and put in it your Pheasants; take some Truffles, as many as you think fit, peel and wash them, put them in the Stew-pan, with your Pheasants, seasoned with Pepper, Salt, sweet Herbs, three or four Cloves of Garlic, a Lemon cut into Slices, half a Glass of Oil, and a Glass of Champaign; continue to cover them with your Slices of Veal and Bacon, and put them a stewing, with Fire over and under, but take Care they be not too much done; your Pheasants must be plump and firm. Being done, take them out, and keep them hot; put into the Stew-pan your Pheasants have been in half a Ladle of good Gravy, with as much Ham-cullis, let all together boil well, skimming the Fat off, strain off this Sauce in a silk Strainer, and put your Truffles into your Sauce again; being ready to serve up, dish your Pheasants with the Truffles round them, put your Sauce over them, and serve them up hot for Entry.

Pheasants stewed in a Braise.

TAKE some Pheasants, pick and draw them, truss their Legs inside the Body, blanch them over a Charcoal-fire, lard them with thick Bacon cut into Slices, as small as the Half of a little Finger, and season it with Pepper, Salt, sweet Herbs, and fine Spice. Take a wooden Larding-pin to lard your Pheasants; being larded, tie them with Packthread, and put them a stewing in the Braise: Here follows the Way of doing it, *viz.* Take a long deep Stew-pan, or a Brafs Kettle,

Kettle, put into it some Slices of Bacon and Beef, put in it your Pheasants, and season them with Pepper, Salt, some Basil, Thyme, Bay-leaves and Onions; then put in again another Laying of your Slices, moisten them with a Ladle of Broth, and put them gently a stewing, with Fire under and over; being stewed, serve them with a minced Sauce, or a Ragout of Sweet-breads of Veal, or *Spanish* Cardoons, and serve them up hot for Entry.

Pheasants with Cabbage.

TAKE some Pheasants, and order them, the very same Way as those before; take some Cabbage, blanch it, bind it with small Pack-thread, divided into several Parcels, and put it a stewing in your Braise, together with your Pheasants; this done, take them out, with your Cabbage, to drain, and dish up your Pheasants; between each Pheasant lay a Bit of Cabbage, with a good Cullis over it, and serve it up hot for Entry.

Pheasants with Achia.

TAKE some Pheasants, pick and order them as those before, and put them on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take some Achia, cut it into Slices, and blanch it in hot Water; being blanched, put it in a Stew-pan with a little Ham-essence, together with a little of your common Cullis, and a little Gravy, and set all together a Moment over the Fire; the Pheasants being done, draw them off, taking off the Slices of Bacon, dish them up, let your Ragout be relishing, put over them your Ragout of Achia, and serve them up hot for Entry.

Pheasants with Craw-fish.

TAKE young Pheasants, pick and draw them, leave the Vent whole, take the Livers, taking off the Gall, and mince them with scraped Bacon, a Lump of Butter, Parsley, green Onions, Mushrooms, Pepper, Salt, and fine Spices; mince all together very small, put it into the Bellies of your Pheasants, thrust the Rump into the Vent, and blanch them in a Stew-pan, with a Lump of Butter, some green Onions and Parsley, all in Branches; then put them to the Spit, wrapped up in Slices of Bacon and Paper tied round. Take a Dozen of the middling Sort of Craw-fish, which put a stewing; this done, take off the small Claws, pick the Tails, and put them in a Stew-pan, with a little Essence of Gravy; let them stew, to make them have a Taste. Your Pheasants being roasted, draw them off, take off the Slices of Bacon, dish them up with the Craw-fish round them, and your Essence over them, and serve them up hot for Entry.

At another Time, make Use of Craw-fish Cullis, which is made in the following Manner: Take some small Craw-fish, wash them well, and put them a stewing with green Onions, Parsley, Pepper, Salt, and a little Water, and put them over the Fire; as soon as the Water boils up, they are done: Pick them and pound the Shells; put in a Stew-pan a Piece of a Fillet of Veal cut into Bits, with some Slices of Ham, Onions, and Carrots cut also into Bits, and put your Stew-pan over the Fire; when your Cullis begins to stick a little, moisten it with Broth, and put in it some Crums of white Bread, with
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one or two Slices of Lemon ; taste your Cullis, whether it be good, take out of it all the Meat, put in your pounded Craw-fish Shells, and strain them immediately off. You may use this Cullis with all Sorts of Meat, Partridges, or Pigeons, &c. When your middling Sorts of Craw-fish have got a Taste, put them into this Cullis, and serve them up hot.

At another Time, put your Craw-fish Tails in a Stew-pan with Gravy, some Cullis and Salt, to make them relish ; then put them in your Craw-fish Cullis, and after that your Cullis, with the Craw-fish Tails over your Pheasants, and serve them up hot.

Pheasants, the Spanish Way.

TAKE your Pheasants, singe, pick, and draw them ; mince the Livers with a Lump of Butter, scraped Bacon, Mushrooms, green Truffles, if you can get any, some Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine Spice ; mince all well together, put it into the Bodies of your Pheasants, tie them up at both Ends, and blanch them in a Stew-pan ; being blanched, put them on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take a Stew-pan, put in it an Onion cut into Slices, and a Carrot cut in small Bits, with a little Oil ; give it some Tosses over the Fire, and moisten it with Gravy, good Cullis, and a little Essence of Ham ; put in it the Half of a Lemon cut into Slices, four Cloves of Garlic, a little Basil, Thyme, a Bay-leaf, a little Parsley, green Onions, and two Glasses of White-wine. If you have any Carcasses of Pheasants, pound them, and put them into this Sauce ; if you have none, pound the Livers you kept of your Pheasants, after you have taken off the Gall ; when your Cullis is well skimmed, let it be of a good Taste, put in your Liver pounded, and strain off your Cullis. Your Pheasants being done, draw them off, take off the Slices of Bacon, dish them up with your *Spanish* Sauce over them, and serve them up hot for Entry.

THEY are also served up cut into Pieces ; after they are done, cut them, put them in a Stew-pan with your *Spanish* Sauce, and serve them up hot for a small Entry.

C H A P. XXII.

Of Heads, Plucks, and Gibblets.

An Entry of Turkey-wings.

TAKE the Wings of Turkies ; being well picked and scalded, blanch them, cut off the small End, and break the Bone with a Knife in the Middle of the Wing ; put them in a Stew-pan, put in it some Mushrooms, a Bit of Butter, a Bunch of Parsley, green Onions, and a Branch of Basil, with three Cloves ; the Bunch being tied together, put it with your Wings over the Fire, toss them up now and then, strew a Dust of Flour over them, moisten them with
Broth,

Broth, season them with a little Pepper and Salt, and let them boil very softly; being boiled, make a thick Sauce with five Yolks of Eggs, and beat them up with a little Cream, or Milk; put in it a little Nutmeg, and a Couple of Shalots cut very small, let your Fricassee be of a good Taste, and thicken it; being thickened, put in a little Parsley cut small, with a Lemon-juice, dish it up, and serve it up for a small Entry.

You may make your Fricassee with a brown Sauce, in moistening it with Gravy, and thicken it with Cullis.

Other Turkey-wings dressed with a white Sauce.

YOUR Wings being scalded, plucked, and blanched very clean, put in the Bottom of a Stew-pan, or Kettle, Slices of Bacon, place in it your Wings, and season them with Pepper, Salt, some Slices of Onion, Basil, Bay-leaves, and some Lemon-slices, with two or three Cloves; continue to cover them with Slices of Bacon, and moisten them with Broth, which must be a little above the Wings. If you have no Broth, moisten them with Water, and they will be so much the whiter: Then set them a stewing very softly, and take Care they do not go on too fast a stewing; make a little Ragout, as follows: Take a Stew-pan, put in it a Lump of Butter, and some Mushrooms cut in Slices, toss them up now and then, strew a Dust of Flour over them, moisten them with good Broth, and let them soak softly a While. Your Wings being done, take them out, drain them, and dish them up; let your small Ragout of Mushrooms be of a good Relish, and thicken it with Yolks of Eggs, as that above. Your Ragout being thickened, put in it the Juice of a Lemon, put it over the Wings, and serve it up hot for a small Entry.

You may serve them up in a Terrine, in the same Manner.

Another Entry of Turkey-wings with fine Herbs.

TAKE your Wings of Turkies; being scalded and blanched, lay in the Bottom of your Stew-pan, or Kettle, some Slices of Bacon and Veal, place in it your Wings, and season them with Pepper, Salt, some Onion-slices, Basil, Bay-leaves, some Slices of Lemon, and two or three Cloves; continue to cover them, with your Slices of Bacon and Veal, cover them, and put them a stewing. Being done, take them out, strew over them the Crums of Bread, place them in a Dish, let them take a Colour in the Oven, or upon the Gridiron, and dish them up for a small Entry. You may fry them, after you have dipped them in Eggs and strewed with Crums of Bread, &c. and make Use of it as a small Entry, or to garnish some Dish with, as a Piece of Beef, &c.

WINGS of Capons, Fowls, and Chickens are dressed and ordered, as those of Turkies above.

Another Entry of Turkey-wings in Salpicon glazed.

TAKE Turkey-wings; being scalded and blanched, break the Bones, and draw them out, at the bigger End of the Wing; draw the Bones dexterously, and fill or stuff them with Salpicon; here follows the Way of making the same:

Cut some Ham into small square Pieces, sufficient for the Quantity of Wings you take; cut small some Mushrooms and green Truffles,

fles, if you have any, and Slices of Whites of Fowls, likewise cut in small Squares; put your Ham, thus cut small, in a small Stew-pan, to let it sweat with a little Butter; strew them with a Dust of Flour, put in a few green Onions cut small, with a little Parsley, and moisten it with a little Gravy; then put in your Mushrooms and Truffles cut in Squares, together with the White of Fowls, let it stew a little While, have a good Taste, and put in it a Lemon-juice; there must be no Sauce left, and let the Salpicon be just thickened; stuff the bigger End of your Wings, sew them up, and lard them with fine Bacon; being larded, put them in a Stew-pan, with some Slices of Ham and Veal, a Bunch of sweet Herbs, two small Onions, and a Slice of Bacon upon them; moisten them with two Ladles of good Broth, and let them stew; being stewed, take out your Wings, and keep them hot; strain their Broth through a Strainer, put it again in the Stew-pan over the Fire, and let the Sauce turn to a Caramel. Now put in again your Wings, and keep them upon hot Cinders, so that they may the more easily glaze, or turn to Caramel; being glazed, and ready to be served up, take off the Thread, dish them up, put into their Stew-pan a little Gravy and Cullis, with a Lemon-juice, strain it through a Strainer, put it over your Wings, and serve it up hot for Entry.

An Entry of Sheeps Tongues.

TAKE Sheeps Tongues, and put them into cold Water; throw them into hot Water, to take off the Skin; being blanched, put them a boiling in a Kettle with Water, Onions, Pepper, Salt, Cloves, sweet Herbs, and Bay-leaves. Being boiled, you may use them with all Sorts of Ragouts.

Sheeps Tongues, the St. Geran Way.

CUT your Tongues into very thin Slices, make a Laying of them in your Dish, put over it a little Parsley cut very small, green Onions, a few sweet Herbs, and a little Pepper, and moisten it with a little Cullis; make another Laying of your Slices of Tongues, season it the same, and so go on till your Dish is full; strew over it Crums of Bread, let it take a Colour in the Oven, and serve them up hot for a small Course.

Sheeps Tongues larded.

LARD your Tongues; being larded with fine Bacon, put them on Skewers and roast them; being done, dish them up with a Pepper and Vinegar, or sweet Sauce, according to the Master's Palate, and serve them up hot.

Sheeps Tongues, the German Way.

TAKE some Carrots, cut them in pretty small Slices, put them in a Stew-pan with Gravy and Cullis, and let them stew; then take your Sheeps Tongues, and let them stew softly with your Roots; put in it a Glass of White-wine, and so let them soak; let them be relishing, dish them up, put your Roots over them, with their Cullis, and a Lemon-juice, and serve them up hot for Entry.

Other

Other Sheeps Tongues in Ragout.

TAKE Sweet-breads of Veal, Mushrooms, Truffles, and a Bunch of sweet Herbs, keep these ready in a Stew-pan, put in a Spoonful both of Gravy and Cullis, and boil all together; then take some small Sheeps Tongues, open or slit them in two, and let them soak softly with the rest; add to it some Artichoke-bottoms, and let it be of a good Taste; being done, put in a Lemon-juice, dish them up, and serve them up hot.

Sheeps Tongues in Papers.

TAKE boiled Sheeps Tongues, that are good and palatable, slit them in two, and make a little Force-meat with a Bit of Veal, blanched Bacon, and a Bit of Beef-sweet; season these with Parsley, green Onions, Mushrooms, sweet Herbs, fine Spice, Pepper, and Salt, and mince all well together. Then cut some Paper big enough to wrap in your Tongues, take off your Force-meat, and put some into your Paper; put in it a Tongue, and after that your Force meat over the Tongue, as you have done under it, and wrap it up as dexterously as you can; do the same with all your other Tongues, place them in a Baking-pan, and let them be baked in the Oven, or under a Cover; being baked, dish them up, and serve them up hot for a small Entry.

Sheeps Tongues broiled.

YOUR Tongues being boiled, put a Lump of Butter in a Stew-pan, with Parsley and green Onions cut small; split your Tongues, but do not part them quite; put them in them Stew-pan, season them with Pepper, Salt, sweet Herbs, and fine Spice, set them a Moment over the Fire, strew some Crums of Bread over them, and let them be broiled; being broiled, dish them up with a Shalot-Sauce, or Pepper and Vinegar thickened, and serve them up hot for a small Entry.

Sheeps Trotters in a white Fricassee.

BOIL your Trotters, and cut them into Pieces; put it into a Stew-pan with a Lump of Butter, and an Onion cut small, give it some Tosses upon the Fire, and put in your Trotters a little floured; give them also some Tosses, and moisten them with some Broth. Then make a thick Sauce with Yolks of Eggs, beat these up with a Lemon-juice, Nutmeg, Rocambole, and Parsley cut small, and so thicken your Fricassee; let it have a good Taste, dish it up, and serve it up hot for Entry.

Other Sheeps Trotters in Surtout.

TAKE Sheeps Trotters; being boiled, cut them into Bits, as those before, and do them the same Way, moistening them with Gravy and Cullis; let them have a good Taste, and let them be cold; being cold, dish them up, cover them with a little Force-meat very thin, and make them very smooth; strew over them Crums of Bread, let them have a good Colour in the Oven, or under a Cover, and serve them up hot.

ANOTHER Time, strew them with *Parmesan* Cheese, and they must be but a little While in the Oven.

An Entry of Sheeps Trotters forced.

LET your Sheep's Trotters be well scalded, and let them stew in good Seasoning, taking Care they be not over done; take them off, take out the Bones, stretch the Skin upon the Dresser, force them, and roll them up one by one; then place them in a Dish, moisten them with a little Fat, strew them with Crums of Bread, &c. and let them take a Colour in the Oven; being pretty brown, dish them up with a little Cullis under them, and serve them up hot for Entry.

THESE Trotters are also dressed with a white Sauce, in putting them into a Stew-pan with melted Lard, sweet Herbs, green Onions, which you must take out again, Pepper, Salt, and Nutmeg; thicken your Sauce with Yolks of Eggs and Verjuice, and serve it up hot for a small Entry.

Another Way of dressing Sheeps Trotters forced.

YOUR Trotters being forced, dip them in a beaten Egg, and strew them with Crums of Bread, &c. let them be fried in Hog's-lard, and serve them up hot with fried Parsley, for a small Entry.

A Calf's Liver roasted.

TAKE a Calf's Liver that is fat, and lard it with fine Bacon; being larded, put it upon a Skewer, or Skewers, and tie it to the Spit; this done, take it off, dish it up, putting over it a thick Pepper and Vinegar Sauce, and serve it up hot for Entry.

Another Calf's Liver in a Braise.

TAKE a Calf's Liver, lard it with thick Bacon, and put it to be done in a Braise; this done, take it off, and let it drain; dish it up, putting a minced Sauce over it, or a Ragout made of Sweet-breads of Veal and Mushrooms, and serve it up hot for Entry.

Another Calf's Liver, the Lyons Way.

TAKE a Calf's Liver cut into very thin small Slices, and put it in a Stew-pan, or Frying-pan, with a Bit of Butter, and green Onions cut small; put it over a quick Fire, and season it with Pepper and Salt; let it have a good Taste, putting in it a Dash of Vinegar, and strewing over it a Dust of Flour; then moisten it with a little Gravy, dish it up, and serve it up hot.

A Calf's Liver in a Caul.

TAKE a Calf's Liver, take off the Skin, and mince it well with a Piece of Bacon and a Bit of Beef-sweet; being well minced, put in a few Crums of Bread boiled in Milk, and season it with Pepper, Salt, sweet Herbs, and fine Spice; put in four or five Yolks of Eggs, the White whipped up to Snow, and put it in a Stew-pan; take Hog's Fat, cut it in small square Pieces, and put it to your Calf's Liver; then take a Stew-pan, put in it very thin Slices of Bacon, and a Caul of Veal; if the Caul is not big enough, put in two of them; put a Glass of Calf's Blood into your Liver, with your Snow, mixed well all together; put half of it into the Stew-pan, where you have your Caul of Veal; put in it a little Ragout, made of Sweet-breads of Veal and Mushrooms; put the rest of your Calf's Liver over it, and cover it with the Remainder of the Caul; also cover it with some Slices of Bacon,

Bacon, and so send it to the Oven to be baked. Being baked, take it out, skim off the Fat, put your Dish over it, turn it upside down, take but all your Slices of Bacon, and take well off the Fat from them; this done, wipe well off the Border of your Dish, with a little Cullis over it, and serve it up hot for Entry.

Calf's Feet rolled.

TAKE Calf's Feet, take out the Bones, put them upon your Dresser, put a little Force-meat to them that is good, roll up your Feet very close, and bind them with Packthread; do this with all your Feet, and put in a Kettle Slices of Bacon and Beef; place in it your Feet thus rolled up, and season them with Pepper, Salt, sweet Herbs, fine Spice, and Onions cut in Slices; cover them with some Slices of Bacon, moisten them with Water, and put them a stewing. Being done, take them out and drain them; then take off the Packthread, dish them up with an Essence, or Cullis, over them, and serve them up hot for a small Entry.

ANOTHER Time, dress them with *Parmesan* Cheese; in placing them in your Dish, strew over them your *Parmesan* Cheese, and send them to the Oven, to get a Colour.

Other Calf's Feet.

SPLIT your Calf's Feet in Halves, take out the large Bones, blanch them, and put them in a Kettle, with some Slices of Bacon, seasoned with Pepper, Salt, a Bunch of sweet Herbs, and some Onions, moisten them with Water and fat Broth, and set them a stewing; this done, take them out and marinate them; then make a Batter with Flour and Eggs moistened with Beer, take your Feet out of the Marinade, put them into your Paste, and fry the Hog's-lard; being fried, you may use them to garnish some large Dishes of Meat, &c.

A Calf's Chaldron.

BLANCH your Calf's Chaldron, and put it into a Kettle with some Slices of Bacon, a Piece of salt Pork, Onions, sweet Herbs, Salt, and Pepper; moisten it with Water, and set it a stewing; being done, take it out, dish it up, garnish it with Parsley and small Bits of Bacon, and serve it up hot for a small Entry.

A Calf's Chaldron, the Italian Way.

YOUR Calf's Chaldron being dressed, as before, take well off the Fat, and cut it into small Bits; take a Stew-pan, put in it green Onions cut small, and some Mushrooms, with a Spoonful of good Oil, and put it over the Fire; then put in your Chaldron, and moisten it with a little Gravy, Cullis, a Glass of white Wine, and a Crum of Garlic; let it have a good Taste, dish it, and serve it up hot.

A Calf's Head forced.

TAKE a Calf's Head with the Skin, and scald it; it being well cleaned, take out the Bones, and take off the Skin; take a roasted Fowl, take also off the Skin of it and the Bones, and put the White upon a Dresser, with some Mushrooms, and a few green Onions cut small, seasoned with Pepper, Salt, and fine Spice, and a very few Sweet-breads, blanched Bacon, and Beef-sewet, as much as you want,

three or four Yolks of Eggs, with a few Crums of Bread soaked in Cream; mince all well together, and pound it in a Mortar; being pounded, take it out, spread the Skin of the Head upon your Dresser, with the Side of the Ears downward, spread a Lay of your Force-meat over it, and put to it a Ragout of Pigeons, Partridges, Quails, or Ortolans, in the same Manner as that in a Poupeton; cover the Ragout with the same Force-meat, so fold, or wrap up the Head, that it may appear whole, wrap up the upper Part with a Flank of Veal, and tie it with Packthread. Take a Kettle of its Bigness, and put in the Bottom Slices of Bacon and Beef, seasoned with Pepper, Salt, fine Spice, a very few sweet Herbs, some Onions in Slices, Carrots, Parsnips, green Lemon-slices, whole green Onions, and Bay-leaves. Now put your Calf's Head in the Kettle, season Top and Bottom alike, lay Slices of Beef and Bacon over it, and moisten it with Water or Broth; put a Cover over your Kettle, with Fire under and over; being well stewed, take it out, and let it drain, in cutting off the Packthread; dish it up, and put a Ragout of green Truffles, or other Ragout, over it, and serve it up hot.

It may also be served up with Craw-fish; to this Purpose, they put a Ragout of Craw-fish over it. They serve it also up in different Ways; and what make the Difference are the different Ragouts they put over it. To make these Ragouts, may be seen in the Chapter of *Ragouts* and *Cullisses*. It may be also served up rolled, without making Use of Ragouts, in putting Cullis over it. You need only put into your Force-meat Ham cut in small square Pieces, good Bacon cut the same Way, and Pistacho-Nuts scalded; all being mixed, spread it over the Skin of your Calf's Head, roll it up, wrap it in a Napkin, and let it stew as the former; being well stewed, you may serve it up cold, cutting it into Slices, and with what Sauce you like.

Calf's Head, the Hanoverian Way.

CUT the Calf's Head in two, but let Half of the Neck be joined to it; scald it very white, take out the Jaw-bones, and let it boil in a Kettle; season it with Pepper, Salt, sweet Herbs, Onions, and some Slices of Bacon and Beef; moisten it with Broth, cover your Kettle, and put it over the Fire; make a Ragout with some Sweet-breads of Veal, Mushrooms, and Truffles; your Head being done, put it in a large Dish, and take out all the Bones, the Eyes, and the Brains; cut the Tongue into several Bits, the Eyes, and the Brains, the same; dish up your Calf's Tongue, with the Eyes and the Brains, put your Ragout over it, and let it have a good Taste; take the Skin off the Head, cover with it your Ragout, moisten it with melted Lard, and strew it with *Parmesan* Cheese; then send it to the Oven, let it have a good light brown Colour, and serve it up for Entry.

Another Calf's Head with Force-meat.

CUT off the Calf's Head with Half of the Neck joining to it, scald it very white, and take out the Bones; this done, take a Ragout made with young Pigeons, Sweet-breads of Veal, Cocks-combs, Mushrooms, and Truffles; put all together into a Stew-pan, adding to it Half a Spoonful of Gravy, and as much of Cullis; let it boil a Mo-
ment,

ment, take it off, and let it be cold ; being cold, put a Napkin in a Stew-pan, spread the Calf's Head over it, and put in it your Ragout of Pigeons, with a little Force-meat over it ; sew up the Head, wrap it up in the Napkin, and tie it well, so that it may keep round like a Ball. Take a Kettle, and put in it Slices of Bacon and Beef, with Onions ; put in the Calf's Head, and season it with Pepper, Salt, sweet Herbs, and Onions ; cover it again with Slices of Bacon, moisten it, cover your Kettle, and let it stew softly over the Fire. The Head being done, take it out, drain it, dish it up, put a Cullis over it, and serve it up hot for Entry.

Double Tripes of Beef, the Polish Way.

TAKE some Tripes, let them be well boiled, and very white and clean ; put in a Stew-pan a Lump of good Butter, green Onions and Parsley cut small, Pepper, Salt, sweet Herbs, and fine Spice ; put in your Tripes in Pieces, the Bigness of a Hand, put them over a Stove, and let them stew softly, to have a Taste ; then strew them with Crums of Bread, broil them on both Sides, let them have a good Colour, dish them up, put brown melted Butter over them, with a Lemon-juice, and serve it up hot.

Other double Tripes, the Polish Way, with Saffron and Rice.

TAKE Tripes that are well cleaned and very white, let them be blanched, and put them into a Stew-pan, seasoned with Salt, a Bunch of sweet Herbs, and some Onions ; moisten them with Water, and set them a boiling ; take a large Gut well cleaned and washed, take Rice well picked, the Quantity you think fit, and wash it ; being washed, season it with a little Salt, beaten Pepper, Parsley-roots cut into small square Pieces, Parsley cut small, and a little pounded Mace, mix all together, and stuff therewith your Gut ; but let the fat Side be always inmost, and bind it up with Packthread on both Ends ; when your Tripes are half boiled, put them a stewing with it : They commonly boil these Tripes a Day before ; when you make Use of them, take Half a Dozen of Onions, cut them into Slices, put them in a Stew-pan with Water over the Fire, season them with a little Pepper and Salt, let them boil till they are very soft, and pass them through a Sieve, like a Cullis ; this done, keep them hot, take your Tripes, and cut them into Slices, the Length of a Finger, and the Breadth the same ; put them in a Stew-pan with a Lump of good Butter, and give them some Tosses upon the Fire ; then moisten them with a little Broth, season it with a little Salt, and a Bunch of sweet Herbs, put in your Cullis of Onions, and two Pieces of your Guts of Beef, stuffed with Rice, each Piece being of the Length from five to six Inches, and let them stew softly a While. Take a little pounded Saffron, soaked in a little Broth ; let your Tripes be of a good Taste, put in it your Saffron, till you see it to be of a fine Colour, dish them, and serve them up.

Other double Tripes, the Polish Way, with Saffron.

YOUR Tripes being boiled, as those before, cut them into long Slices, the Length of a Finger ; put a Lump of Butter in a Stew-pan,

with small Onions cut very fine, and give it some Tosses upon the Fire; put in your Tripes, give them likewise some Tosses upon the Fire, strew them with Flour, moisten them with a Ladle of Broth, season them with Pepper, Salt, and a Bunch of sweet Herbs, and let them stew very softly; take a little pounded Saffron, soaked in a little Broth; let your Tripes have a good Taste, putting to them a Lemon-juice, and then your Saffron, till your Sauce be of a pretty deep Colour; but take Care not to put too much Saffron, because too great a Quantity will spoil it; dish them, and serve them up hot for a small Entry.

Other double Tripes, a white Fricassee.

TAKE your Tripes well boiled, and well cleaned, cut them into Slices, the Length of a Finger, put a Lump of Butter in a Stew-pan, with an Onion cut very small, and give it some Tosses on the Fire; put in your Tripes, strew them with a Dust of Flour, moisten them with a Ladle of Broth, and season them with Pepper, Salt, a Bunch of sweet Herbs, and a Glas of Wine, let them stew softly, and let them have a good Taste; then thicken up your Sauce with five or six Eggs, a little Parsley cut small, a Couple of Shalots, and a little Nutmeg; mix your Eggs with the Juice of Lemons, and so thicken your Fricassee; this done, dish it up, and serve it hot for a small Entry.

At another Time, put into your Sauce a little Oil, with a Clove of Garlic.

A Fricassee of Sheeps Trotters, the Italian Way.

TAKE your Trotters ready boiled, and cut them into Pieces; put into a Stew-pan a Lump of Butter, with an Onion cut small, and some Mushrooms; put all this a Moment over the Fire, strew over them a Dust of Flour, and moisten it with some Broth; season it with Pepper, Salt, sweet Herbs, a Couple of Glasses of *Rhenish*, or other white Wine, a little good Oil, a Clove of Garlic, and Parsley cut small, and thicken it with Eggs; let it be relishing, dish it up with a Lemon-juice over it, and serve it up hot.

At another Time, instead of Eggs, take Cullis and Gravy.

A Quarter of Veal in a Caul.

TAKE a hind Quarter of Veal, and roast it; when roasted, take it off the Spit, cut all the Flesh from off the Back, Leg, and Loin, making a great Hole or hollow Place; mince the Veal you cut out, with scalded Bacon, Beef-sewet, and Calf's Udder; when it is all well minced, season it with Pepper, Salt, fine Spice, Onions, sweet Herbs, Crums of Bread steeped in Cream, and about twelve Yolks of Eggs, and mince all together very well; have ready a Veal Caul, lay it on the Dish you intend to serve it in, lay your Quarter of Veal upon it, and make a Wall, or Rim, all round the Loin, and upon the Leg, with your Force-meat. You must have ready a Ragout of Squab Pigeons made thus: Take about eighteen Pigeons, well cleansed, truss the Legs inside the Bodies, and blanch them in boiling Water; when blanched, drain them, and lay them in a Stew-pan with Sweet-breads, Mushrooms, Truffles, Artichoke-bottoms cut in Pieces, Cocks-combs, and a Ladle of good Broth, and set it over the Fire to stew; when it is stewed enough, put in as much Cullis as you think proper, with
Lemon-

Lemon-juice, make it savoury, and let it stand to cool; then put your Ragout in the Hollow of your Leg and Loin of Veal, and cover it with the rest of the Force-meat; beat some Eggs, and rub them all over the Force-meat, and make it as even and as uniform as possible; lap it all over with the Veal-caul, as smooth as you can; brush it all over with melted Butter, strew it with Crums of Bread, put it in the Oven to bake, and give it a fine brown Colour. When you send it up, put a good a Cullis, or Essence of Ham, under it.

A Fillet of Veal glazed.

TAKE a large Piece of a Fillet of Veal, cut off all the Skin, and lard it very fine with Bacon; cut a Hole in the Side of it, so that it may hold about six Squab Pigeons, with green Truffles, seasoned with Pepper and Salt. At another Time, fill it with Force-meat, sew it up, put it into a Stew-pan, with Pieces of Bacon and Ham at Bottom, Onions cut in Slices, a Faggot of sweet Herbs, Cloves, and two Cloves of Garlic, wet it with Water, and stew it; when stewed enough, take it out of the Stew-pan, strain the Broth, skim it well from the Fat, and put it back into the Stew-pan; set it over the Fire, let it stew away till it becomes brown, put in your Veal, and set it over a very slow Fire, that it may glaze more gently. When you are ready to send it up, put a Cullis, or an *Italian* Sauce, in the Dish under it, and serve it hot.

You may do a Neck of Veal, or Veal-cutlets, the same Way, either larded, or not larded, but forced.

A Quarter of Veal roasted.

TAKE a good hind Quarter of Veal, steep it in Water for some Time, and blanch it; lard the Loin, cover the Leg with Bacon, spit it, paper it all round, and roast it. When it is roasted, take off the Bacon and Paper, strew the Leg-end with Crums of Bread, give it a good Colour, take it off the Spit, and put it in the Dish with Gravy and Shalot Sauce under it.

A Quarter of Veal with Cream.

LARD a good white hind Quarter of Veal with thick Pieces of Bacon, seasoned with Pepper, Salt, fine Spice, and sweet Herbs; lard it from one End to the other, and put it in an oval Stew-pan that will fit it, with Pepper, Salt, Spice, sweet Herbs, Onions, and a few Cloves of Garlic; put to it a Ladle of Broth, a Glass of Vinegar, or the Juice of twelve Lemons; put it over the Fire, that the Taste of the Seasoning may penetrate, turning it now and then; afterwards spit it, and cover it with Slices of Bacon; lap it round with Paper, tie it up well, and let it roast gently. Make a Sauce as follows: Take a good Piece of fresh Butter, put it into a Stew-pan, with a little chopped Parsley, grated Nutmeg, a little Dust of Flour, and, at least, a Pint of Cream, set that over the Stove, and take Care it does not turn to Oil; make it savoury, take the Quarter of Veal off the Spit, put it into the Dish, take off the Bacon, pare the Handle, pour the Cream-sauce over it, and serve it hot.

A Quarter of Veal marinated.

LARD it with thick Pieces of Bacon, seasoned as before, and put it

into a Pan that will fit it, with Pepper, Salt, Slices of Lemon, Onions, Bay-leaves, and Vinegar, according to your Discretion; let it lie in that Seasoning three or four Hours, spit and cover it with Pieces of Bacon, lap it round with Paper, tie it well, and put it down to roast; put the Liquor that it was steeped in, into the Dripping-pan, with about a Pound of Butter, and baste the Veal with it, while it is a roasting. When it is roasted, take off the Slices of Bacon, put it in the Dish you intend it for, put Essence of Ham over it, and serve it hot. Instead of Essence, you may make Use of a thick Pepper and Vinegar Sauce.

A bind Quarter of Veal forced and roasted.

TAKE a good white Quarter of Veal, lay it on a Table on the Kidney-side, split it on the bony Side of the Leg, and stretch the Flesh and the Skin; make a little Force-meat, made of the White of Fowl thus: Take a Pullet or Capon, cover it with Bacon, and roast it; when it is ready, take it off, bone it, and put to it some Onions chopped, some Mushrooms, a Calf's Udder blanch'd with a little Bacon, seasoned with a little Salt, Pepper, fine Spice, two or three Yolks of Eggs raw, and a few Crums of Bread steeped in Cream; mince all well together, pound it in a Mortar, take it out, put it upon the Veal, that you have laid open, and put a Ragout of Squab Pigeons, or other Things, as you would for a Pulpatoon; cover the Ragout with some of the same Force-meat, and fill your Quarter of Veal with it, so that the Ragout and Force-meat may be well closed in it; sew it up, blanch it, and lard the Loin-end; spit it, cover that Part with Bacon that is not larded, lay it round with Paper, tie it with Thread, roast it, and baste it now and then. When it is ready, take off the Paper, and drudge it with Crums of Bread; then take it off, put it in the Dish, make a Hole in the Leg-end, as big as the Bottom of a Plate, put into it a Ragout of Mushrooms, or green Truffles, stick it round with Skewers of Sweet-breads, and fat Livers, and serve it with Gravy, Cullis, or Essence of Ham under it.

Veal, the Citizens Way, white.

CUT pretty thick Slices of Veal, and lard it with Lardoons of a Calf's Udder, seasoned with Pepper, Salt, fine Spice, Parsley, and young Onions chopped; put some Slices of Bacon in a Stew-pan, and lay your larded Veal upon it; put it over a slow Fire at first, that it may sweat, and give it a Colour on both Sides; put in a little Flour, and some good clear Broth, and let it stew gently. When it is ready, skim-off the Fat, bind the Sauce with two or three Yolks of Eggs, and a little Lemon-juice, make it savoury, put it in the Dish, and serve it hot.

A Breast or Loin of Veal in a Braise.

TAKE a Breast or Loin of Veal, and lard it with thick Pieces of Bacon, seasoned with Salt, Pepper, Spice, and Herbs; take an oval Stew-pan, lay some Slices of Bacon, and a Fillet of Veal, at Bottom, seasoned with Spice, a few sweet Herbs, Onions, Carrots cut in Slices, and a few Slices of Lemon; put in your Loin of Veal, and let the Kidney-side be uppermost, with the same Ingredients over as well as under,

der, and set it a stewing, with Fire under and over. When ready, take it out, drain it, put it in the Dish you intend it for, with a Ragout of Sweet-breads, Cocks-combs, Truffles, and Morells over it; sometimes a Ragout of Cucumbers, Asparagus, Lettuce, Pease, or any other Ragout you think proper. The Chapter of *Ragouts* will direct you how to make these different Ragouts.

A Loin of Veal with Cream.

TAKE a good white Loin of Veal, and lard it well with thick Pieces of Bacon and Ham; put it into an oval Stew-pan, and put to it some Onions cut in Slices, sweet Basil, Thyme, Bay-leaves, Coriander seed pounded a little, Salt, Pepper, a good Piece of Butter, and six Pints of Milk; put it over the Fire, that it may taste well of the Ingredients, for about Half an Hour, and take it off the Fire; take a Stew-pan, put into it two Handfuls of Flour, and two or three Yolks of Eggs, and wet it with either Milk or Cream; when diluted, put it to your Loin of Veal, spit it, and roast it, beating it afterwards with that Batter. Observe that it grows crusty and of a good Colour. When you are ready to send it up, put it in the Dish you intend it for, with a Pepper and Vinegar Sauce under it. You will find the Manner how to make it in the Article or Chapter for *Cullisses*.

A Breast of Veal forced and larded.

TAKE a Breast of Veal, run a Knife betwixt the Flesh and the Bones, stuff it with Force-meat, and sew or skewer it; blanch and lard it very fine, put it into a Stew-pan proper for it, with thin Slices of Bacon under it, and season it with Salt, Pepper, and fine Spice; put the larded Side of the Breast downwards, and put to it some Onions cut in Slices, a few sweet Herbs, some Slices of Veal, Ham, and Bacon over it; season it well, let it stew gently, and take Care it does not colour too much. When ready, and of a good Colour, take it out, let it drain, put it on the Dish you intend it for, put to it Essence of Ham, or a Ragout of Lettuce, or of Tops of Asparagus, &c. and serve it up.

A Leg or Loin of Veal, like Sturgeon.

TAKE a good white Leg or Loin of Veal, and lard it with Half Bacon and Half Ham; take a large oval Stew-pan that will fit it, and put your Veal into it with Slices of Bacon, Ham, and Veal under it, sweet Basil, Thyme, Bay-leaves, Salt, Pepper, Garlic, Onions, Cloves, a Lemon peeled and cut in Slices, and a Pint of Water; put to it as much Wine as will cover it about two Inches higher than the Meat, and cover it close, with Fire under and over; when stewed enough, take it out of the Stew-pan, put it into your Dish, with Essence of Ham, or Pepper and Vinegar Sauce, made thick over it, and send it up hot. You may let it lie in its Broth, and stand to cool, and send it up cold.

A Breast of Veal fried.

BRAISE the Breast of Veal; when done enough, take it out of the Pan, and cut it into two long-ways; marinate it with Pepper, Salt, Onions cut in Slices, Bay-leaves, Basil, Slices of Lemon, Parsley, and Vinegar; let it lie in that Liquor about two Hours; then take it

out, drain it, dry it with a Cloth, dip it in beaten Eggs, strew it with Crums of Bread, fry it in Hog's-lard, give it a good Colour, and serve it upon a Napkin, with fried Parsley. You may sometimes cut it in Pieces, and do it, as above.

You may likewise dip it in beaten Eggs, strewing some Flour over it, and let it fry, as before.

A Gristle of Veal Fricassee.

CUT the gristly End of a Breast of Veal in small Pieces, blanch it in Water, and take it out to drain; put a Piece of Butter in a Stew-pan, and the Gristles to it, a Bunch of sweet Herbs, Salt, Pepper, and Mushrooms; set the Stew-pan over the Fire, simmer it a little, add to it a little Dust of Flour, simmer it a little more, after the Flour is in, wet it with good Broth, and let it stew; when about half done, add to it some blanched Asparagus-tops, or Artichoke-bottoms, according to the Season; to thicken the Sauce, take three or four Yolks of Eggs, a little Cream, and minced Parsley. When your Meat is stewed enough, put your Eggs and Cream to it, and keep it always stirring, that it may not curdle, until it is as thick as you would have it; season it as you like, make it savoury, and serve it hot. If you would do it with Verjuice, put Verjuice, instead of Cream. You may do it sometimes brown, by putting Gravy instead of Broth, about two Handfuls of Pease, instead of Asparagus, and bind it with Veal and Ham-cullis; season it as you like, make it savoury, put your Gristles in the Dish you intend it for, your Ragout over it, and serve it hot.

You may do Chickens and Pigeons, the same Way.

A Breast of Veal in a Galantine.

TAKE a Breast of Veal, take out all the Bones, stretch it, and beat it as flat as you can; season it with Parsley, Thyme, Marjoram, Winter-savory, Marigolds, all well minced, Pepper, Salt, and Nutmeg; roll it up well, tie it very close, tie it up in a Cloth, and boil it in very good seasoned Broth, Wine, and a little Thyme. When it is boiled, let it cool in the same Liquor, send it up, either whole or in Slices, upon a Napkin, and garnish it as you like.

Veal-Blanquets.

TAKE a Piece of Roast-veal, cut off all the Skin and nervous Parts, into little thin Slices, and put some Butter in a Stew-pan over the Fire, with some chopped Onion; fry it a little, add a little Dust of Flour to it, and wet it with good clear Broth; put to it a Faggot of sweet Herbs and young Onions, season it with Spice, and make it of a good Taste; put in your Veal, bind it with Eggs and Cream, like a Fricassee, a little Shalot, Rocambole, and Parsley chopped small, and a little grated Nutmeg and Lemon-juice; make it savoury, and, last of all, put in a Spoonful of Oil, and serve it hot.

A Shoulder of Veal, the Piedmont Way.

TAKE a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, seasoned with Pepper, Salt, fine Spice, and fine Herbs, and lard the Shoulder of Veal with it;

it; cover it again with the Skin, and braise it; then take Sorrel and Lettuce picked and washed clean, chop it very well, and put it over the Fire in a Stew-pan with a little Butter, chopped Parsley, Onions, and Mushrooms; the Herbs being stewed tender, put to it some good Cullis, Bits of Ham, and Sweet-breads cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Dish you intend it for, and take off the Skin; put some of the sweet Herbs under and over, put the Skin over it again, wet it with melted Butter, strew over it some *Parmesan Cheese*, give it a Colour in the Oven and serve it hot.

A Neck of Veal in Force-meat Cutlets.

BOIL the Neck of Veal in your Soup; when boiled, take it out, cut all the Flesh from off the Bones, and make it into a good Force-meat; then form the Force-meat like Cutlets, with the Ribs sticking out, put them into a Baking-pan, and do them over with Yolks of Eggs and Crums of Bread; put them in the Oven, give them a good Colour, put them in your Dish with Gravy under them, and serve them hot.

A Fillet of Veal stuffed, the Piedmont Way.

TAKE a Fillet of Veal a little mortified, lard it with Bacon and Ham, and put some Slices of Bacon into a Stew-pan; put in your Fillet, season it gently, and put to it some Slices of Onions, a few Cloves of Garlic, Slices of Lemon, Bay-leaves, and a little Oil; cover your Stew-pan, and put Fire under and over, that it may stew gently. When it is ready, take out your Fillet and Slices of Bacon, put in a little Broth, Gravy, and Cullis, let all boil a little While, skim the Fat off very well, strain it through a Sieve upon your Fillet, and serve it hot. You may do it sometimes, without Oil, because every body does not like Oil. It is sufficient, that it is done enough, and made savoury. You may leave out the Cullis, if you please.

Veal-cutlets in Papers.

TAKE a Neck of Veal, cut it into Cutlets, in as handsome a Manner as you can, put them into a Stew-pan with scraped Bacon, Salt, Pepper, sweet Herbs, and Onions, and set all over the Fire, for a Minute, to give them a Taste; make a little Force-meat with a Bit of Veal, Beef-sweet, and sweet Herbs, and mince all very well together; season it, as you think proper, put them up in Paper, with some of the Force-meat under and over them in the Paper, place them in a Pan, and bake them in an Oven, or under a Baking-cover. When they are baked, serve them up hot.

A Breast of Veal in a Surtout.

YOUR Breast of Veal being done in a Braise, split it in two, and lay it in its Dish; get in Readiness a Force-meat of Capon, make with it an Edge round your Dish, and rub this Force-meat with beaten Eggs, to make it smooth; this done, put in your Ragout of Sweet-breads and fat Livers, and put over the Breast of Veal some of the same Force-meat, which colour with beaten Eggs, in stewing
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some Crums of Bread over it; let it be baked, and, when done, and pretty brown, take it out, take off the Fat, and serve it hot.

You will find the Manner of making Force-meat in the Chapter of *Force-meat*.

C H A P. XXIII.

Of Courses with Beef,

A rolled Buttock of Beef.

YOUR Buttock of Beef being boned, split it in two, stretch it on a Dresser, and lard it with thick Bacon well seasoned; mince together some boiled Ham, Pepper, Salt, sweet Herbs, fine Spice, Parsley, and Chibbol, with Crums of Bread boiled in some Cream, and three or four Yolks of Eggs, and pound the Whole in a Mortar; this done, lay your Mince-meat over your Beef, roll it up, and tie it with Packthread. Take a Pot, or Kettle, and lay in the Bottom of it some Slices of Bacon and Beef, seasoned with Salt, Pepper, sweet Herbs, fine Spice, Onions, Carrots, and Parsnips; put in your Beef, laying over it some Slices of Bacon, cover your Kettle close, and let your Beef be a doing, ten or twelve Hours, with Fire over and under it. Make a Sauce thus: Take some Ham cut in Dice, some Mushrooms and Truffles cut small, with Chibbol and Parsley, toss it up in a little melted Bacon, and moisten it with some good Gravy; when your Sauce is almost done, take off the Fat, thicken it with some Cullis of Veal and Ham, and, when you are ready to serve, put in it an Anchovy cut small, with a few Capers. Your Piece of Beef being done, drain it, dish it up, putting over it your Sauce, let it be relishing, and serve it up hot for a large Course.

At another Time you may serve this Piece of Beef with a Ragout of Sweet-breads and Cocks-combs, as said in the Chapter of *Ragouts*, where you will find the Manner of preparing this Ragout.

A short Rib of Beef in a Braise.

TAKE the first short Rib of Beef which has the most Fillet, take off the Fat, and lard it with fat Bacon, seasoned with fine Spice, sweet Herbs, Parsley, Chibbols, Mushrooms, and Truffles cut small; tie your Beef with Packthread, lay it in the Bottom of a Kettle with Slices of Bacon, and over these some lean Beef beaten flat, and about the Thickness of a Finger; season it with fine Spice sweet Herbs, Onions, Carrots, Lemon, Bay-leaves, Pepper, and Salt, and put in it your short Rib of Beef, its Fillet turned towards the Bottom, to make it more relishing; after you have seasoned it Top and Bottom alike, lay over more Slices of Bacon and Beef, closing the Cover with Paste, with Fire under and over; whilst your Beef is a stewing, make a Ragout thus: Take Sweet breads, fat Livers, Mushrooms, Truffles, Asparagus-tops, and Artichoke-bottoms, if you have any, toss it up in melted Bacon, moisten it with Gravy,
and

and thicken it with a good Cullis of Veal and Ham. When you are ready to serve it up, take your Beef out, drain it, and dish it up with your Ragout over it.

THIS short Rib of Beef may likewise be served up with the following minced Sauce, *viz.* Mince together a little Ham, Chibbol, Truffles, and Mushrooms; toss it up, moisten it with Gravy, thicken it, at last, with a Veal-cullis, adding to it Anchovy cut small, and and Capers, and serve up your Beef with this Sauce over it.

YOU may also serve the same Piece of Beef with a Ragout of Endive, or with some small Onions, or *Spanish* Cardoons, or with Celery, or, at last, with a Ragout of Cucumbers, or this, *viz.* Take several Cucumbers, cut them in two, take out the Seeds, cut them, together with two or three Onions, in Slices, and let these marinate, two Hours, in Vinegar, Salt, and Pepper; then wrap up your Cucumbers and Onions in a Napkin, squeeze them and toss them up in melted Bacon; when they get all a Colour, moisten them with Gravy, and put them a stewing. When you are ready to serve, take off the Fat, thicken your Sauce with a Cullis of Veal and Ham, and pour it over your short Rib of Beef.

YOU may make Use of the same Ragout of Cucumbers for all Sorts of roasted Meat.

A forced short Rib of Beef.

YOU may stuff this Piece of Beef with a Salpicon. See how to make it, in the Chapter of *Ragouts*. Or, your short Rib of Beef being almost roasted, take off the Flesh in the Middle, and mince it with middling Bacon, Beef-sweet, sweet Herbs, Spice, &c. then stuff with this your short Rib of Beef between the Skin and the Bone, sewing it close, and let it be quite done. This must be served up hot, with a little Cullis over it.

A short Rib of Beef in the Form of a Foot-ball.

TAKE the first short Rib of Beef, take off its Fillet, bone it, lard it with fat Bacon and Ham, and make a Salpicon thus: Take blanched Sweet-breads cut in Slices, the Flesh of Pullets, Partridges, and Pigeons, with some Mushrooms and Truffles, seasoned with Salt, Pepper, sweet Herbs, Spice, raw Ham cut in Dice, Parsley cut small, Chibbol, and a little Garlic; put them in the Middle over your short Rib, and sew it up; make it as round as you can, tie it with Packthread, and do it in a Braise. When you are ready to serve up, take the Packthread off, dish it up, put over it a minced Sauce, or a little Cullis with Anchovies cut small, and serve it up hot for a first Course.

A rolled short Rib of Beef.

TAKE the first short Rib of Beef, bone it, and lard it through and through, with Bacon and Ham, seasoned with Salt, Pepper, sweet Herbs, and Spice; roll up your Beef, tie it with Packthread, and place it in the Bottom of a Baking-pan, or Kettle, with Slices of Bacon, Beef and Onions; put over these your Beef, season it with Salt, Pepper, sweet Herbs, Cloves, Onions, and Carrots; pour in it a Bottle of White-wine, lay over more Slices of Beef and Bacon, cover your
Pan

Pan close, with Fire under and over, and keep in your Fire. Your rolled Beef being done, drain it, take off the Packthread, dish it up with a Cullis, or a minced Sauce over it, and serve it up hot for a large Course.

Beef made of a Scarlet Colour.

TAKE a Brisket of Beef, put it in Water five or six Hours, take it out, wipe it, and rub it well with three Quarters of a Pound of Salt-petre; season it with sweet Herbs and Spice, wrap up your Beef well salted in a Napkin, and put it under Ground, seven or eight Days; take it out of the Ground, and put it in a Kettle, with Slices of Bacon and Beef, Onions, Carrots, Cloves, and some sweet Herbs, filling the Kettle with Water, and boiling it slowly. Your Beef being boiled enough, dish it up with what Sauce you please, or without Sauce, and serve it up hot for a first Course.

Another Piece of Beef made of a Scarlet Colour, served up commonly for a dainty Dish.

TAKE the finest Buttock of Beef you can get, take out the large Bone, but do not spoil it, and put it in Water, five or six Hours; take it out, wipe it with a Cloth, lard it through and through with a large wooden Larding-pin, and season your Lardoons of Bacon with Salt, Pepper, sweet Herbs, Spice, and Salt-petre mixed together; rub also your Beef, all over, with three Quarters of a Pound of pounded Salt-petre, and season it with sweet Herbs and Spice. Then do the rest, as in the Article before.

A Joint of Beef in a Braise.

LARD a Buttock of Beef with thick Bacon, and place in the Bottom of a Kettle Slices of Bacon and Beef, with Onions, Carrots, sweet Basil, Thyme, Bay-leaves, Cloves, Salt, and Pepper; put over these your Beef, season Top and Bottom alike, and lay over more Slices of Beef and Bacon; pour in it some Water and a Bottle of Wine; cover the Kettle with Paste round, and let it stew about ten Hours, with Fire both under and over. Being done, take off the Fat, and serve it up hot with a minced Sauce, or a Salpicon, over it.

Another Joint of Beef.

LET your Joint be half salted, put it in a Kettle with Spices and Onions, fill the Kettle with Water, boil and skim it. Being done, dish it up, take off the Fat, and serve it up hot for a Course, with a minced Sauce, or Anchovy-sauce.

A Joint of Beef with coarse Salt.

TAKE a Buttock of Beef, salt it, season it with sweet Herbs, Pepper, and a little Salt-petre; and lay it in this Seasoning, three or four Days; put it in a Kettle with Onions, Carrots, Parsnips, sweet Herbs, Bay-leaves, and Cloves, season it again with Salt and Pepper, and fill this Kettle with Water. When your Buttock is boiled enough, dish it up, garnish it with green Parsley, and serve it up hot for a Course.

Beef à la Mode.

GET a Piece of Beef full of Gravy, which corn all over, and season it with Pepper and pounded Cloves; pound a Couple of Shallots,

lots, some Rocamboles, sweet Basil, Thyme, and Parsley; put in a Glas of Wine, strain it off, and put your Beef to marinate in it, about two Hours; then lard your Beef through with thick Bacon, and stew it with some Cullis, Bay-leaves, and a Glas of White-wine. This Beef *à la Mode*, being cut in good Slices, is commonly served up cold, with Parsley cut small for a Course, or for a Breakfast.

Other Beef à la Mode.

TAKE the Nut of a Leg of Beef, and lard it with Slices of Bacon, about the Bigness of half a Finger, being first seasoned with Salt, Pepper, sweet Herbs, Spice, a Couple of Cloves of Garlic cut small, some Parsley, and Chibbol, all mixed together; lay in the Bottom of a Kettle some Slices of Bacon, Beef, Onions, sweet Basil, Thyme, and Bay-leaves; put over these your Beef, seasoning it with Salt, Pepper, Cloves, some Cloves of Garlic, and putting in it some Glasses of Wine; lay over again Slices of Bacon and Veal, cover the Kettle close with Paste, and let your Beef be stewed, about ten Hours. When done, if you serve it up for a hot Course, dish it up whole, or cut in Slices, with its own Liquor, and Lemon-juice. You may also serve it cold, and it will be more relishing.

Another Sort of Beef in hot Cinders.

TAKE a Nut of Beef, mince it with a Bit of Bacon, and a Bit of Ham, season it with Salt, Pepper, Parsley, Onions, Shalots, and a Crum of Garlic; mix some Bacon and Ham cut in Dice, lay some Sheets of Paper over a Dresser, and put upon them two Slices of Bacon, and your Beef spread at Length, with some other Slices of Bacon over and round; wrap up the Whole in the same Paper, roll it up, and tie it with Packthread; wrap up this Beef a second Time with Paper, tie it again with Packthread, mix two Handfuls of Flour with Water, make it pretty thick, and roll up in it your Beef; this done, put your rolled Beef into hot Cinders, and let it stew five or six Hours, or you may bake it; do not take off either the Packthread or Paper of your Beef till cold, and cut it in Slices to be served up cold. If you serve it hot, dish it up with Gravy and Essence, heat it, and serve it with Lemon-juice.

Ribs of Beef, the St. Menchoult Way.

TAKE some Ribs of Beef, beat them flat, and take out the Sinews; let not your Ribs be too long, and lard them with Bacon and Ham seasoned; this done, wrap them up separately in Paper, and tied up with Packthread to be baked in a Braise; being done, take off the Packthread and Paper, strew over them Crums of Bread, and broil them on a slow Fire, to colour them; when ready, dish them up over a Remoulade, and serve them up hot for a Course.

Rump-stakes of Beef.

CUT some Rump-stakes, beat them flat, and take the Flesh of a Capon, a Bit of Fillet of Veal, some blanched Bacon, boiled Ham, sweet Herbs, Sweet-breads, Parsley, Chibbol, Truffles, and Mushrooms, well minced together; put in it three or four Yolks of Eggs, with a little Cream; put your Mince-meat over the Rump-stakes, roll them up, tie them with Packthread, and let them be done in a Braise; then let the Fat drain off, and, having cut your Stakes in two, dish them

them up, the cut Side upwards. You may put a Ragout of Cullis over them.

THIS Mince-meat may be used likewise with all Sorts of Fowls, when required in great Entertainments, with Veal dressed with Shalots, with forced *Scotch Collops*, &c.

Fillets of Beef with Cucumbers.

TAKE a Fillet of Beef, put Slices of Bacon and Paper round it, and put it to roast, but let it not be too much done; cut this Fillet in Slices, and dish them up with a Ragout of Cucumbers, spoken of, in the Article of the short Rib of Beef in a Braise.

THE same Ragout may be used with all Sorts of Fillets.

Other Fillets of Beef.

LARD your Fillet, marinate it in Vinegar, Salt, Pepper, and Onions, and let it roast slowly; being done, dish it up with good Gravy and Truffles; garnish your Dish with marinated Pullets and Pigeons, or with *Scotch Collops*.

Fillets of Beef, the Italian Way.

TAKE a Fillet of Beef, cut it in thin Slices of its own Length, beat them flat, and lard half of them with middling Bacon. Make a Stuffing thus, *viz.* Take a Fillet of Veal, a Bit of Bacon, a Bit of Beef-sweet, and a Calf's Udder blanched; cut this in Bits, which put in a Stew-pan, season it with Salt, Pepper, sweet Herbs, Spice, and a little Garlic, and blanch it; this done, mince the Whole together, and put in it Crums of Bread boiled in Milk, and two Yolks of Eggs; all this well mixed, put your larded Fillet in a Dish, season it with Salt, Pepper, sweet Herbs, Spice, a little Garlic, and the Juice of two Lemons, with a Spoonful of Oil; let your Fillet marinate, about two Hours, take it out, put some of your Stuffing over it very thin, roll up these Slices with the Bacon on the Outside, and tie them up with Packthread. Take a small Kettle, and lay in the Bottom Slices of Bacon, Ham, Veal, and Onions, put over them your rolled Slices with their Marinade, and lay again over the Whole more Slices of Bacon and Veal, pouring over a Couple of Glasses of White-wine and some Gravy; this done, let your Slices be done with Fire under and over; when ready, take them out, drain them, strain off their Sauce, take off the Fat, and put it in a Stew-pan on a quick Fire, with some Cullis, till it is reduced to a short Sauce enough for your Slices; let your Sauce be relishing, pour it over your Slices, and serve them up hot. If you glaze them, make a Jelly with a Fillet of Veal, and some Ham, and glaze them as glazed Sweet-breads.

You may likewise make Use of Fillets of Veal, or Mutton, instead of Fillets of Beef, and dress them the same Way.

Another Way of dressing Fillets of Beef.

YOUR Fillets being cut, larded, filled up with Stuffing, and rolled up, as the foregoing ones, do them in a Braise; drain them, dish them up with a Cullis over them, and serve them up hot for a Course.

Fillets

Fillets of Beef, the Indian Way.

TAKE a Fillet of Beef, lard it with middling Bacon, and slice it on the Side it is not larded; marinate your Fillet, two Hours, with Salt, Pepper, sweet Herbs, Garlic cut small, the Juice of two Lemons, and a Glas of good Oil; put your marinated Fillet wrapped up in Paper upon a Skewer, tie this to the Spit, and baste it with your Marinade, which must be mixed with a Glas of White-wine; your Fillet being done, take off the Paper, dish it up with an *Italian* Sauce, and serve it up hot for a first Course.

THIS Fillet may be likewise served up not marinated, with *Spanish* Cardoons, Celery, Endive, &c.

Another Course with Beef.

YOU may take a Joint of Beef a little salt, boil it, and serve it up for a small Course, garnished with Parsley.

THIN Slices of Beef may be served likewise with a Sauce made with Gravy, Parsley, Shalots, or Rocamboles cut small.

YOU may also boil a Brisket of Beef, and, when half boiled, lard it with thick Bacon, seasoned with Salt, Pepper, pounded Cloves, and Nutmegs; lay in the Bottom of an earthen Pot some Slices of Bacon; season them with Salt, Pepper, a Bunch of sweet Herbs, a little White-wine, Slices of green Lemons, Bay-leaves, and Broth, and let it stew softly. Your Brisket-piece being done, serve it up hot with a Ragout, made with Slices of Beef, Mushrooms, Oysters, Capers, and Olives.

WHEN you serve up Beef with a Pepper and Vinegar-sauce, called *Vinaigrette*, take a Fillet of Beef, beat it flat, lard it with thick Fat, and boil it in Water and a Glas of Wine; season it with Salt, Pepper, Cloves, Bay-leaves, a Bunch of sweet Herbs, and make it relishing; the Broth of this Fillet being thickened, let it cool in the same earthen Pot, and serve it up with Slices of Lemon and a little Vinegar.

Neats Tongues smoaked.

THEY must be salted the same as Hogs Tongues, called *Fourrées*, explained hereafter; but you must not scald these Neats Tongues, only soak them in Water, cut off the big Ends, drain them, salt them, and leave them in their Brine, three or four Days. If you have any other Meat to salt, as Venison or Pork, you may do it in the same Brine. The Venison, or Pork, so salted, may be served with Pease. As for your Neats Tongues, when they are salted enough, hang them up to smoak till dry. They are dressed, as Hogs Tongues, called *Fourrées*.

Another Course with Neats Tongues.

BOIL a Neat's Tongue with a little Salt and a Bunch of sweet Herbs, cut off the thick End, skin, lard, and spit it, and baste it with Butter, Salt, Pepper, and Vinegar. Being roasted, cut it in Slices, let them stew a Minute in a Remoulade, made with Anchovies, Capers, Parsley, Chibbol cut small, some Beef-gravy, Salt, Pepper, Rocambole, and a little Venegar, and serve it up hot for a Course.

THIS

THIS Tongue, cut in Slices, may likewise serve with a Ragout of Mushrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, and Butter, or melted Bacon. These Slices are stewed in this Ragout, tho' you must use no Vinegar, but only baste it with Butter.

CALVES Tongues are dressed, after the same Manner, and may be served up with a Pepper-sauce, or a sweet Sauce.

Another Course with a Neat's Tongue.

BOIL this Tongue, as that before; skin it, lard it the cross Way, and let it be done in a Braise; when you dish it up, cut it in two, so that the Bacon of the Inside may be seen, put over it a Ragout of Truffles, or a Cullis, and serve it up hot.

A Neat's Tongue, the Polish Way.

TAKE a Neat's Tongue, put it in boiling Water, take off the Skin, and let it be done in a Braise; when your Tongue is boiled, cut it in two, but not quite off, and stick it with preserved Lemon, and Slices and Sticks of Cinnamon; put in a Stewpan over the Fire a Bit of Sugar, a Glass of Wine, and a little Gravy; the Sugar being melted, put in your Tongue, let it stew a little While, dish it up with your sweet Sauce, and serve it up hot for a Course.

A Neat's Tongue, after another Manner.

THIS Tongue being done in a Braise, lard it with fine Bacon, and put it on the Spit; when roasted, dish it up, pouring over it a thick Pepper-sauce, or a sweet Sauce.

Another Neat's Tongue.

THROW your Neat's Tongue on burning Coals, take off the Skin, lard it a-cross with thick Bacon, and do it in a Braise. When your Tongue is done, take it out, cut it in two, but not quite off, and dish it up with a minced Sauce, or an Anchovy-sauce over it.

You may also strew your Tongue with Crums of Bread, broil it, and serve it up with a Remoulade under it.

At another Time, your Neat's Tongue being cut into Slices, place them in a Dish, with either a minced Sauce, or a little Cullis with an Anchovy cut small over it, and serve it up hot for a Course.

Pater-Stuck Gheroockt, Beef hung the Dutch Way,

IS a Brisket of Beef, which, after eight Days Soaking in Brine, is hung up, during three Months. You boil it, after it has gone through many Waters to unsalt it; it is served up hot with Colliflowers, Cabbage, or Spinage, and Butter thickened. Also this Brisket may be stewed with Carrots, and is commonly eaten in April, and the Months following.

C H A P. XXIV.

*Of Courses with young Rabbits.**Young Rabbits in Buskins.*

TAKE some young Rabbits, skin them, and cut their Legs off, out of which take the Bone, and Part of the Flesh; make a Salpicon with the Flesh of your Rabbits, and Mushrooms, Salt, Pepper, Parsley, and Chibbol, fill the Legs of your Rabbits with this Salpicon, sew them up, blanch them in Butter, and lard them with middling Bacon; then lay in the Bottom of a Stew-pan Slices of Bacon, Veal, and Ham; put over them the said Legs, seasoning them with Salt, Pepper, Slices of Onions, sweet Herbs, and a Bunch of Parsley; make another Laying of Slices of Bacon and Veal, moisten the Whole with Broth, cover the Stew-pan, and let your Legs be done slowly, with Fire under and over. Being done, take them out to drain, dish them up with some Essence of Ham, and serve them up hot for a Course.

ANOTHER Time, make a Cullis with the Bones of your young Rabbits, a Bit of Veal, and a Bit of Ham.

Young Rabbits in Buskins, another Way.

FILL the Legs of your Rabbits, order and lard them as before, and put them in a Stew pan, with Slices of Veal and Ham, some Onions, and a Bunch of sweet Herbs; season the Whole with Salt and Pepper, and moisten it with a Glass of white Wine; the Legs being done, take them out, strain off the Broth, put it again on the Fire in a Stew-pan, to let it boil, till it be turned to a Jelly, put the said Legs in this Jelly, and put them on hot Cinders, to glaze slowly. Being ready, put in the same Stew-pan a little Gravy and Cullis, with a Lemon-juice; which being mixed with their Broth, put it in your Dish, lay your Legs over it, and serve them up hot for a Course.

If you have no Cullis, mix some fine Flour with Gravy.

Young Rabbits in the Form of a Hare.

TAKE young Rabbits, skin them, and make a small Stuffing with their Livers, some Parsley, Chibbol, Ham, and Calf's Udder; mince the Whole together, and season it with Salt and Pepper; put this Stuffing in the Belly of your Rabbits, sew them up, and place their fore Feet under their Nose, and their hind Feet under their Bellies; then lard, dress, and serve them, as the Legs before.

Young Rabbits in Scotch Collops larded.

YOUR Rabbits being skinned, bone them, put in their Bellies a little Salpicon, made with all Sorts of fine Meat, sew up your Rabbits thus filled up, giving them again their own Shape, blanch them in Butter, and lard them with middling Bacon; when done, serve them up, as the Rabbits in Buskins.

Young Rabbits rolled.

YOUR Rabbits being skinned and boned, as those before, cut some Bacon and Ham in Slices, and lay your Rabbits on a Table, with your Slices one after another over them, viz. a Slice of Bacon between each Slice of Ham; season them with Salt, Pepper, sweet Herbs, Spice, Parsley, and Chibbol; roll your Rabbits, wrap them up in a Boulting-cloth, tie both Ends with a Packthread, and let them be done in a Braise. Being ready, take them out to drain, dish them up with an *Italian* Sauce, or Essence, or a Sauce made with Champaign over them, and serve them up hot for a first Course.

Young Rabbits facing one another.

SKIN and bone your Rabbits, leaving their Heads and their Necks, lard them with Bacon, and make a Stuffing with their Livers, some Calf's Udder, a Bit of Bacon, and some Whites of Fowls; mince the Whole together, thicken it with a Couple of Yolks of Eggs, season it with Salt, Pepper, Parsley, sweet Herbs, Spice, and a little Garlic, and cut some Bacon and Ham in Slices; this done, lay over your Rabbits Slices of Bacon and Ham, put over your Stuffing, roll them up, beginning from the Legs to their Heads, which must not be rolled up, and tie them with Packthread; lay in the Bottom of a Kettle some Slices of Bacon, Veal, or Beef, put over them your Rabbits, season them with Salt, Pepper, sweet Basil, Onions, and Cloves of Garlic; make another Laying over with your Slices, put in it a Couple of Glasses of white Wine, with a Ladle of Broth, and cover your Kettle with Fire under and over. Your Rabbits being done, take them out, take off the Packthread, dish them up, so as to make their Heads face each other, pour over them some Essence of Ham, and serve them up hot for a first Course, which, at least, must be with two Rabbits.

Young Rabbits in Galantines.

SKIN and bone your Rabbits, and make a Stuffing with a Calf's Nut, a Bit of Bacon, a Bit of Beef-sewet, a blanched Calf's Udder, a Bit of Ham, and some Crums of Bread, boiled in Milk; mince the Whole together, season it with Salt, Pepper, Parsley, Chibbol, sweet Herbs, and thicken it with three or four Yolks of Eggs. Your Stuffing being ready, cut some Bacon and Ham in Slices, as also some scalded Almonds and Pistachoes, with Yolks of hard Eggs; lay your Rabbits over a Dresser, put over them a Laying of your Stuffing, as thin as a Knife's Blade, and lay cross over this your Slices, &c. thus, viz. First, a Slice of Bacon, then one of Pistachoes, one Yolk more, and at last a Slice of Ham; do the same over and over, till your Rabbits be intirely covered; put over these a second Laying of Stuffing, which you must daub over with a Couple of Yolks of Eggs well beaten, and strew over some fine Flour. Your Rabbits being thus ordered, roll and wrap them up in a Boulting-Cloth, or Napkin, tying them with Packthread; do them in a Braise, with Fire under and over. When your Rabbits are done, take them out to drain, take off the Packthread, and serve them up hot for a Course, with some Essence of Ham over them.

You may likewise serve them up for a dainty Dish, if you let them grow cold in the Pan; you may also, when they are cold, cut them in Slices, to garnish some cold dainty Dish.

A Fricas-

A Fricassee of young Rabbits with white Wine.

SKIN and draw your Rabbits, cut their Legs in two, and Ribs and Loins in Bits, let their Shoulders be whole, and break only their great Bones; put in a Stew-pan a Bit of Butter, a Bunch of sweet Herbs, a Couple of Onions, and your Rabbits; toss it up now and then, strew over a Dust of fine Flour, moisten it with a little Gravy, Broth, and two Glasses of white Wine, and add a few Mushrooms. When your Ragout is done, take off the Fat, thicken your Sauce with Cullis; let it be palatable, squeeze in it a Lemon-juice, and serve it up hot for a first Course.

Another Fricassee of young Rabbits, the Muscovite Way.

YOUR Rabbits being ordered and cut, as those before, toss them up over a brisk Fire, with some melted Bacon, a Bunch of sweet Herbs, and a Couple of Onions; put in it a Couple of Glasses of French Brandy, and keep it stirring, whilst your Brandy burns; but, as soon as the Flame is out, put in a small Ladle of Gravy, and as much of Cullis, let it stew slowly; and add some Mushrooms. Your Ragout being done, take off the Fat, dish it up, with a Lemon juice squeezed over it, and serve it up hot for a first Course.

A Fricassee of young Rabbits with green Pease.

YOUR Rabbits being ordered and cut, as those before, toss them up with some Butter, a Bunch of sweet Herbs, and a Couple of Onions, strew them with a Dust of fine Flour, and moisten them with both Broth and Gravy; then put in your green Pease, with Mushrooms, if you have any. When your Fricassee is enough, thicken your Sauce with Cullis, and squeeze over it a Lemon-juice, let it be relishing, and serve it up hot for a first Course.

You may make these Fricassees with a white Sauce, moistening it with Broth, instead of Gravy, and thickening the Sauce with Yolks of Eggs and Cream.

Young Rabbits in a Chest.

SKIN and draw your Rabbits, fry them a little in some Butter or melted Bacon, with Mushrooms and Sweet-breads, and season the Whole with Pepper, Salt, sweet Herbs, Spice, Parsley, and Chibbol cut small; get a Stuffing ready, made with the Livers of your Rabbits, and some scraped Bacon, seasoned with Salt, Pepper, Parsley, and Chibbol cut small; make with Sheets of Paper a Chest, the Length of your Rabbits, put your Stuffing in the Bottom of it, place your Rabbits over it, add their Liquor, and lay over it some Slices of Bacon; your Chest being filled, let your Rabbits be done in the Oven, or in a Baking-pan, with Fire under and over. Your Rabbits being done, take off the Slices of Bacon and the Fat, place your Chest in your Dish, and serve it up hot for a first Course.

Rabbits in a Stew-pan.

CUT your Rabbits in four, lay by the Livers, lard your Rabbits with thick Bacon and Ham, seasoned with Salt, Pepper, sweet Herbs, and Spice, and lay in the Bottom of a Stew-pan Slices of Bacon and Veal; place over them your Rabbits, season them with Salt, Pepper, sweet Herbs, Spice, Onions, Chibbols, Parsley, Carrots, and Parsnips,

and lay over again more Slices of Bacon and Veal. Let it be either baked, or done in a Stew-pan, with Fire under and over. In the mean While, make a Cullis with Veal and Ham cut in Slices, which likewise put in the Bottom of a Stew-pan, with an Onion and Carrot cut also in Slices; after this, cover your Pan, put it on a moderate Fire, to let your Rabbits sweat, till they be sticking at the Bottom, put in a little Butter, with a Dust of Flour, and stir the Whole together; moisten it with both Gravy and Broth, season it with Mushrooms, Parsley, a Couple of Chibbols, and three or four Cloves, and let it stew slowly; this done, pound the Livers of your Rabbits, mix them with some of your Cullis, put them in your Stew-pan, keep your Cullis a little longer on the Fire, and strain it off into another Stew-pan; your Rabbits being done, take them out to drain, put them in your Cullis, and let them stew over a slow Fire. Being ready to serve up, dish up your Rabbits, let your Cullis be relishing, pour it over them, and serve them up hot for a first Course.

THE same Cullis may be used with hot Rabbit-pyes.

Rabbits with Ham.

YOUR Rabbits being done in a Stew-pan, as said before, take, instead of the Cullis, a Ragout of Ham, called *Saingara*, in which put your Rabbits; let them stew a little, and, being done, and dished up, put your *Saingara* over them, and serve them up hot for a first Course.

THESE Rabbits may be also served up either with a Ragout of Endive, or a Ragout of Cucumbers. You will find the Manner of making these two Ragouts, in the Chapter of *Ragouts*.

Rabbits with Truffles, or Mushrooms.

YOUR Rabbits being, as said before, done in a Stew-pan, and drained, stew them in a Ragout of Truffles, or Mushrooms, which you must keep in Readiness, made thus, *viz.* Toss up some Truffles, or Mushrooms, in melted Bacon, and moisten them with Gravy of Veal, and some Essence of Ham; being stewed a Quarter of an Hour, take off the Fat, and thicken your Sauce with Cullis.

WHEN you are ready to serve, dish up your Rabbits, let your Ragout be relishing, pour it over them, and serve it up hot for a first Course.

Young Rabbits, the Italian Way.

CUT your Rabbits in Pieces, leave the Legs and Shoulders whole, cut the Loins in two, and cut off their Ribs; lard the Legs, Shoulders, and Loins with thick Bacon and Ham; put in a Stew-pan Slices of Veal, Ham, and Onions, placing over these your Rabbits, and season them with Salt, Pepper, a Sprig of Basil, some Mushrooms, whole Truffles, if you have any, Lemon-slices, some Cloves of Garlic, a Spoonful of good Oil, and a Glass of white Wine; lay over more of your Slices of Veal and Ham, cover the Stew-pan, and let your Rabbits stew slowly, with Fire under and over; being almost done, take out your Rabbits, Truffles, and Mushrooms, keeping them warm in a Dish, put your Sauce on again for a Minute, taking off the Fat, and put in it some Gravy and Cullis. Then strain off your Sauce, pour it
over

over your Rabbits, Mushrooms and Truffles, and serve it hot for a first Course.

A Timball of Rabbits.

YOUR Rabbits being cut in Pieces, and done in a Braise, make a Ragout with Sweet-breads of Veal, fat Livers, Cocks-combs, Mushrooms and Truffles, tofs it up in melted Bacon, and moisten it with Gravy; let it stew about Half an Hour, take off the Fat, thicken your Sauce with Cullis of Veal and Ham, take the Pieces of your Rabbits out of their Braise, put them in this Ragout, and let it be relishing and cold. Lay in the Bottom of a Baking-pan a thin Laying of Paste, for a short Crust, place in your Ragout of Rabbits, lay over more Paste, let it be baked, and, when enough, turn it upside down into your Dish; make a Hole on the Top, the Bigness of a Crown piece, to see whether your Ragout is boiled short, and put in it a little thin Cullis. This Sort of Dish of Rabbits is to be served up hot for a Course.

You may prepare, the same Way, all Sorts of Meat of Fowls, Venison, &c. after having been done in a Braise, with Fire under and over.

Young Rabbits, the Saingara Way.

LARD your Rabbits, spit them, fry a little in Bacon, and put in fine Flour mixt together, Slices of Ham beaten flat, adding a Bunch of sweet Herbs, and good Gravy not salt; let it stew, and, when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roasted, cut them in four, dish them up, put over them your aforesaid Ragout of Ham, take off the Fat, and set it up hot for a first Course.

A Ragout of Hare, called Civer.

CUT a Hare in Pieces, leave the Legs and Shoulders whole, and lard with thick Bacon all your Pieces, which blanch with melted Bacon; let them moisten with some Broth, and some white Wine, and season them with a Bunch of sweet Herbs, Salt, Pepper, Nutmeg, a Bay-leaf, and some green Lemons; fry the Liver by Itself, pound it, strain it off with some Cullis, and some of the Sauce of your Ragout, which mix with the said Livers, and serve it up hot for a first Course.

SUCH, as have not the Conveniency of making Cullis, may make a Thickening with fine Flour and Bacon fried together, and made yellowish.

THE Civets of all Sorts of Venison are to be made after the same Manner.

CHAP. XXV.

Of Ducks and Quails.

Ducklings with green Pease-Soup.

TAKE some Ducklings, well scalded, picked and drawn, blanch some Lettuces, cut them in Pieces, and put them into a Stew-

pan, with some scraped Bacon, Butter, Parsley, green Onions, Salt, Pepper, and sweet Herbs; give it some Tosses, and fill up the Bodies of your Ducklings with it; take a Stew-pan, lay in it Slices of Bacon, and put in your Ducklings after you have seasoned them; cover them Top and Bottom alike with Bacon, wet them with a Spoonful of Broth, put them to stew gently, and take Care they are not over-done.

To make your green Pease-soup, take a Stew-pan, and put in it about a Pound of a Fillet of Veal; cut into Dice small Slices of Ham, a Couple of Onions, and a Carrot cut in Bits, and put it over the Fire; when this Meat sticks, and has taken Colour, wet it with good Broth, and put your Pease into a Stew-pan, for your Pease-soup, with some Butter; let it be upon a gentle Fire, take a small Handful of Spinage, with the Tops of green Onions, and a Handful of Parsley, and blanch them all; being blanched, put your Greens in fresh Water, squeeze it, and pound it well in a Mortar, with your large Pease; take your Meat out of the Stew-pan, put in your Pease and the Green of your Onions, and strain it off. Observe, that it is not too thick, and, that your green Pease may not lose their Taste, gently stew them dry with a Bit of Butter only; being done, put it into your Soup, and let it be of a good Taste. Your Ducklings being done, take them out and drain them, dish them up, and put your Soup over them, and serve them up hot for a first Course.

Ducklings with green Pease.

TAKE some Ducklings scalded, picked and drawn, and blanch some Lettuces; when blanched, put them in fresh Water, squeeze them well, cut them in Pieces, and put them in a Stew-pan over the Fire, with Butter, Salt, Pepper, Parsley, and green Onions minced; give it some Tosses, stuff your Ducklings with it, and put them a doing in a white Braise; put in a Stew-pan Slices of Bacon, put in your Ducklings, and season them with Salt, Pepper, Onions cut in Slices, sweet Basil, and Slices of Lemon; cover them Top and Bottom alike, with Slices of Bacon, wet them with Broth, and put them to boil over a slow Fire. Take your green Pease, put them into a Stew-pan, with a Bit of Butter over a Stew, with a slow Fire, and stir them now and then; being done, put in some Cullis and Gravy, as much as you think proper, make them boil, take the Fat off, and let it be of a good Taste. Your Ducklings being done, take them out, drain them, dish them up, put your Ragout of Pease over them, and serve it hot for a first Course.

Ducklings with Cucumbers.

TAKE some scalded Ducklings, done as the above-mentioned; the Difference is, that, instead of green Pease, you take some Cucumbers; after you have taken the Parings off, split them in four, take the Insides out, cut them in what Shape you please, and blanch them; take them out, put them into a Stew-pan with some Gravy and good Cullis, and let them boil well; being well done, and of a good Taste, take your Ducklings out of their Braise, put them to drain, and dish them up; put your Ragout of Cucumbers over them, with the Juice of a Lemon, and serve it up hot for a first Course.

Ducklings

Ducklings with small Onions.

HAVE some small Ducklings scalded, and well picked, drawn, trussed, stuffed, and done as those before; take some small Onions, cut off the Roots and Ends, blanch them in scalding Water, pick them, put them into a Stew-pan, with a little Broth and a little Gravy, and make them boil upon a slow Fire; being done, thicken them with a little Cullis, and your Ducklings being done, take them out and drain them, dish them up, put your Ragout of Onions over them, and serve them up hot for a first Course.

You may dress green Geese and Ducks, as you do Ducklings.

Ducks in a Braise.

TAKE some Ducks pulled dry, singe, pick, draw, and truss them; lard them with thin Bacon, tie them with Packthread, and make a Braise as follows: Take a Pot or Kettle, and lay in the same Slices of Bacon and Beef; put in your Ducks, and season them with Onions, sweet Basil, some Bay-leaves, some Garlic, Salt, Pepper, and Cloves; covering them Top and Bottom alike, wet them with Broth, cover them, and put them a doing, with Fire under and over. Make a Sauce with Onions, Mushrooms, and Truffles minced; take a Stew-pan with some Butter, put it over the Fire, put your Onions in it, then your Mushrooms and Truffles, strew them with a Dust of Flour, wet them with Gravy, take off the Fat, thicken it with Cullis, and put in an Anchovy, with some Capers cut small. Your Ducks being done, take them out, drain them, dish them up, and your minced Sauce over, and serve them up hot for a first Course.

Ducks with the Juice of Oranges.

TAKE some Ducks, singe, pick, and draw them; mince the Livers with a little scraped Bacon, some Butter, some green Onions, Parsley, sweet Herbs, fine Spice, Mushrooms, Salt and Pepper, all well minced; put them into the Bodies of your Ducks, and set them to roast, wrapped up in Slices of Bacon and Paper. Take a Stew pan, and put in it a little Gravy, Cullis, a little Pepper, the Juice of an Orange, and a few Shalots minced; your Ducks being done, take them off, take away the Bacon and the Packthread, slice them on the Breast, and crush them between two Dishes; put their Gravy into your Sauce, dish them up, put your Sauce with the Juice of Oranges over them, and serve them up hot for a first Course. They may be served up, without being sliced.

Ducks with Oysters.

TAKE some Ducks, singe, pick, and draw them; take some Oysters ready picked, and put them into a Stew-pan with Butter, some green Onions cut small, some Parsley, Mushrooms, sweet Herbs, fine Spice, Salt, and Pepper; put the Stew-pan over the Fire, let your Oysters take a Toss, put in the Juice of a Lemon, put them in the Bodies of your Ducks, and thrust in the Rump, to keep in your Oysters; spit your Ducks to the Spit, wrap them up in Slices of Bacon and Paper, and put them to the Fire. Take some Oysters, blanch them in their Liquor, keep the Liquor, take out the Hards, take a Stew-pan, put in the Liquor, and some Cullis, as much as you think

fr, and let it boil well, and be of a good Taste ; then put in your Oysters and the Juice of a Lemon. Your Ducks being done, take them off, take the Slices of Bacon away, dish them up with your Ragout of Oysters over them, and serve them up hot for a first Course.

Ducks in Slices with Oysters.

TAKE some Ducks, finge, pick, and draw them ; put Butter and Salt in the Bodies of them, and put them to the Spit, wrapped up in Slices of Bacon and Paper. Take some Oysters, blanch them, and let them be picked well ; put into a Stew-pan some good Cullis, a Glas of White-wine, and a Couple of Rocamboles cut small ; make your Cullis boil, and put in your Oysters ; take your Ducks off, cut off from the Breasts the Flesh in thin Slices, and put these into the Stew pan, where your Oysters are, with the Juice of an Orange ; take Care that they do not boil, dish them up, and serve them hot for a first Course.

Ducks in Slices with Parmesan Cheese.

TAKE some Ducks, and dress them, as the above-mentioned ; being done, cut off the Flesh from the Breasts in thin Slices, and put them in a Stew-pan with some Cullis, some Shalots cut small, and the Juice of an Orange being put in the Dish. You must serve them in a little grated *Parmesan* Cheese, and put it over the Fire ; after which, dish up your Slices, and some grated *Parmesan* Cheese over them ; put them under a Cover, with Fire over it, to get a Colour, put the Juice of a Lemon over it, and serve it up hot for a first Course.

Ducks in Grenadins.

TAKE some Ducks, pick them very clean, split them in the Back, raise the Skin, and take off almost all the Flesh on the Breast ; take this Flesh, and cut it in Dice, with some Flesh of Partridges, if you will, and the White of Chickens, or Pullets. You may do your Grenadins, without the Meat of other Fowls, taking only that of your Ducks, with some Sweet-breads, some Veal, Ham, Mushrooms, Truffles, pickled Cucumbers cut in Dice, and some scalded Pistachoes cut in two. Put some melted Bacon into a Stew-pan, put in it all your Flesh, and season it with Salt, Pepper, sweet Herbs, fine Spice, green Onions, and Parsley ; light a Stove, put your Pan over it, let it be relishing, put in the Juice of a Lemon, and let it cool ; being cold, spread the Skins of your Ducks over a Dresser, lay over them your Sarpicon, fold up the Skins, sew them up, blanch them with Bacon and Butter, and make them very plump ; after which, lard them with fine Bacon, put them into a deep Pan, with some Bits of Veal, Ham, and Onions, wet them with good Broth, put them a doing gently, and put in a Glas of good White-wine, if you can get any ; being done, take them out, keep them hot, strain off the Broth, put it again over the Fire, and let it boil to a Caramel, or Jelly. Take Care, that it is not too high coloured, and put in your Grenadins on the Side of the Bacon. Being glazed as they should be, and being ready to serve up, put a Cullis of Ham into the Dish you serve them in, put in your Grenadins, and serve them up hot for a first Course.

Ducks

Ducks in the Form of a Foot-ball.

TAKE some Ducks, pick them, slit them on the Backs, and boil them; lard the Inside of it with Ham, take Care not to pierce the Skin, and make a Salpicon. This is the Way of making it: Take the Flesh of Ducks, and cut it into Dice, with some Sweet breads, some White of Pullets, Chickens, or Partridges, and some Bacon, cut with some Mushrooms and Truffles, if you have any; cut the same, all well seasoned with Salt, Pepper, sweet Herbs, and fine Spice; take a Stew-pan, put in it a little melted Bacon, put it over a Stove well lighted, and put in it all your Flesh, stir it with a wooden Ladle, put in the Juice of a Lemon, let it be of a good Taste, spread the Skins of your Ducks over your Dresser, lay over the same your Salpicon, take up the Skins, sew it up, and let them be round and plump; after which, put them in a Braise, lay in a Kettle Slices of Bacon, Beef, or Veal, put in it your Ducks in the foresaid Form, season them with Salt, Pepper, Cloves, Onions, and sweet Basil, and cover them Top and Bottom alike, with Fire under and over. Being done, take them out, drain them, dish them up with Gravy of Ham over them, and serve them up hot for a first Course.

Ducks in a Vale.

TAKE your Ducks; being picked, split them on the Back, and bone them, but leave the Legs and the Wings hanging to them; then make a Salpicon, as if it was for Ducks in the Form of a Foot-ball: Mince the Cuttings of your Ducks with a little Veal, Bacon, and Beef sewer, and season it with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, if you have any, and the Yolks of a few Eggs; after which, mix your Salpicon with your Stuffing, and stuff your Ducks with it, which are to keep their Shape; truss the Legs and the Wings, let them be done, as the Ducks in the Form of a Foot ball, and serve them up with a Ham-cullis, or a minced Sauce; or take some Slices of Ham very thin, cut them in Dice, put them into a Stew-pan over the Fire, and let them boil gently; when they begin to take Colour, put in some Butter, with a Dust of Flour, wet it with Broth and Gravy, let it be of a good Taste, and the Fat well taken off. Your Ducks being done, take them out, drain them, dish them up with your Sauce over them, and serve them up hot for a first Course.

A Ruddock,

IS a Water-bird, much like a Duck, but the Flesh of it is much more delicious than that of Ducks.

DRESS it all Sorts of Ways, as you do Ducks.

Ruddocks with Orange-juice.

TAKE some Ruddocks, picked and drawn, mince the Livers with a little grated Bacon, a Piece of Butter, and season it with Salt, Pepper, sweet Herbs, fine Spice, Parsley, green Onions cut small, and some Mushrooms, if you have any; mix them all together, put it in the Bodies of your Ruddocks, put them to the Spit, wrap them up in Slices of Bacon and Paper, and roast them; pick some Shalots, cut them very small, and put them into a Stew-pan with a little Gravy, a little Essence, and some Orange-peels beaten, and put it over the

the Fire, Your Ruddocks being done, take them out, dish them up, let your Sauce be relishing, put it over your Ruddocks, with an Orange-juice, and serve them up hot for a first Course.

Ducks in a Braise with Turneps.

HAVE some wild or tame Ducks, draw and truss them, and lard them with thick Bacon seasoned. Take a Kettle big enough, which line with Slices of Bacon and Beef; add to it some Onions, Carrots, Lemon slices, sweet Herbs, Pepper, Salt, and Cloves, put in it your Ducks, cover them Top and Bottom alike, and do them with Fire under and over. This Sort of Course is served several Ways, viz. with Turneps. Cut some Turneps into small Bits, in what Shape you please, blanch them in scalding Water, and take them out; after which put them to simmer in a Stew-pan, with Gravy and Cullis, let your Ragout be of a good Taste, and, when you are ready to serve, take your Ducks out of the Kettle, put them to drain, dish them up, put your Ragout of Turneps over them, and serve them up hot.

If you will not go to the Expence of a Braise, the Ducks being larded, strew them with Flour, blanch them in some Bacon, to take Colour, and put them into a Kettle; brown some Butter with Flour, wet it with some Broth, put in two Glasses of White-wine, season it with Salt, Pepper, Cloves, Onions, Slices of Lemons, Parsley, and sweet Herbs, and put it to boil. Being done, serve it up with all Sorts of Ragout, as those that are done in a Braise.

Ducks with Orange-juice.

TAKE some Ducks, draw and pick them clean, let them be half roasted, take them off, and put them into a Dish; cut them by Slices, so as to stick to the Ducks; put some Salt, beaten Pepper, with the Juice of two Oranges, turn them, and squeeze them down with a Plate a little over the Stove; then turn them again, and serve them up hot in their Gravy.

Ducks in a Braise with a Ragout over them.

THESE Ducks are dressed, as before mentioned. Make a Ragout with some Sweet-bread of Veal, or Lamb, some fat Livers, some Cocks-combs, Mushrooms, Truffles, Artichoke-bottoms, and Tops of Asparagus; wet them with a good Gravy, thicken them with a good Cullis, dish up your Ducks, with your Ragout over it, and serve it up hot. You may serve Ducks with all Sorts of Ragouts, made with Herbs; but your Duck must be always done in a Braise.

Ducks with small Pease in a white Sauce.

MAKE a Ragout with small Pease, a little fresh Butter, and a Dust of Flour, with some Pepper and Salt, and wet it with good Broth; when you are ready to serve, thicken it with the Yolk of an Egg, and a little Cream, dish up your Duck done in a Braise, put your Ragout over it, and serve it up hot.

THIS Ragout of Pease may serve with Breasts of Veal done in a Braise, and with a Terrine of Gristles of Veal, dressed likewise in a Braise; it may also be used with green Geese and Pigeons, which you dress as Ducks.

Ducks

Ducks with Oysters.

YOUR Ducks being done in a Braise, make a Ragout with two or three Mushrooms, two or three Truffles, and a little melted Bacon, wet them with Gravy, and thicken them with a good Cullis, a Moment before you serve; have Oysters blanch'd, after which, put them into your Ragout, and put your Ragout again a little While over the Fire; dish up your Ducks, put your Ragout over them, and serve it up hot. You must observe, that the Oysters do not boil, because they are apt to harden.

Ducks with Cucumbers.

YOUR Ducks being done in a Braise, make a Ragout of Cucumbers, which put over your Ducks. You will find the Way of making it, in the Chapter of *Ragouts*.

Ducks stuffed.

MAKE a Stuffing of the Whites of Capons, or of Pullets, as it is mentioned before; take a Duck, draw and pick it well, take off the Skin from the Flesh, take off the Breast, stuff it, and do it in a Braise. Being done, serve it up with all Sorts of Ragouts, as is mentioned before.

Ducks with Olives.

DUCKS in a Braise may be served with a Ragout of Olives made thus: Take some Olives, take out the Stones, blanch them, let them drain, put them into a Pan with Gravy and Cullis, and make them simmer; when you are ready to serve, make them boil a little, let your Ragout be of a good Taste, dish up your Ducks with this Ragout over it, and serve it up hot for a first Course.

TEALS, Pullets, Chickens, Capons, and Partridges are dressed in the same Manner with Olives. Ducks are also dressed with Anchovies and with Capers, instead of Olives.

Quails in a Stew-pan.

YOUR Quails being drawn, split them in the Back; make a little Stuffing with some grated Bacon, a Truffle, and some fat Livers, all minced together, and seasoned with Salt, Pepper, Nutmeg, and sweet Herbs, and stuff your Quails with it; after which, take a Stew-pan, line the Bottom of it with Slices of Veal and Ham, put in your Quails, the Breast downwards, seasoned with Salt, Pepper, and sweet Herbs, Top and Bottom, and put over them Slices of Veal and Ham; you cover your Stew-pan with a Plate, or Cover, so as it may touch the Meat, put a Cloth round about the Plate, with another Cover over it, and put it a sweating upon hot Cinders, till it is done. A little before you serve, uncover your Pan, take out the Slices of Veal and Ham, and let your Quails be done quite upon a Stove, like Veal for Gravy; when they have a good Colour, and the Gravy sticks to the Stew-pan, take out your Quails, put them in your Dish, take off the Fat, and wet the Brown in the Pan with half Broth and half Gravy, to take it off; then put in some beaten Pepper, with the Juice of a Lemon, strain off this Gravy, put it on your Quails, and serve them up hot.

You

You may do Pigeons, Chickens, and Partridges in the same Manner.

Quails in a Stew-pan, another Way.

TAKE some Quails, pick and draw them, and put a small Stuffing in their Bodies, made with Livers of Fowls, grated Bacon, Parsley, green Onions, sweet Herbs, fine Spice, Butter, Pepper, and Salt. Take a Stew-pan, and put in some very thin Slices of Veal, Slices of Ham, and Onions cut in Slices; put in your Quails, seasoned with Salt, Pepper, sweet Herbs, and a Bay-leaf, lay over them Slices of Veal and Ham, and put them a doing, with Fire under and over; being done, take them out, and put in the Braise they have been done in a Spoonful of Cullis, a little good Gravy, and a Glass of good White-wine; let it boil well, take off the Fat, strain it off, and put your Quails in it again. Being ready to serve, dish them up with your Cullis over them, and serve them up hot for a first Course.

Quails, the Italian Way.

TAKE Quails, pick and draw them, split them in the Back, and put them into a silver Dish, or in a Stew-pan, with some small Slices of Ham, sweet Basil in Branches, and a Bay-leaf, with half a Glass of good Oil, the Juice of a Lemon, Salt, and Pepper; a Quarter of an Hour before you serve, put them on again, with Fire under and over; being done, take them out of their braise, and put in it a little good Gravy, a little Essence of Ham, and the Juice of a Lemon, with a Couple of Rocamboles bruised; then dish them up, put this Sauce over them, and serve them hot for a first Course.

Quails, the Huxelles Way.

TAKE Quails, singe, pick, and split them in the Back; take a Liver of one or two Fowls, some scraped Bacon, Parsley, green Onions, Truffles, Mushrooms, sweet Herbs, and fine Spice; then take a Stew-pan, lay in Slices of Veal, Ham, and Onions, fill up your Quails with the Stuffing you have made, and put them into your Pan, with each a raw Craw fish, taking off the small Claws; season them slightly with Salt, and sweet Herbs, and put them a doing, with Fire under and over; when done, take them out, and between each Quail lay a Craw-fish; put into your Stew-pan, where your Quails have been done, a Spoonful of good Cullis, with a little Essence of Ham, make all boil a Moment, and strain it through a silk Sieve; put in the Juice of a Lemon, let it be of a good Taste, put your Cullis over your Quails, and serve them up hot for a first Course.

Quails with Bay-leaves.

TAKE Quails, singe, pick, and draw them; take a small Stew-pan, put in it Veal and Slices of Bacon, put in your Quails, seasoned with sweet Herbs, Bay leaves, Parsley, and Onions in Slices; put another Laying of your Veal and Bacon, and let them be done with Fire under and over; take about half a Dozen of green Bay-leaves, blanch them in boiling Water, take some Essence of Ham, and put it into a Stew-pan with your Bay-leaves. Your Quails being done, drain them, dish them up, put in your Cullis and Bay-leaves, and the Juice of a Lemon over them, and serve it up hot for a first Course.

At another Time, roast them, wrapped up in Slices of Bacon, and serve them up with Cullis.

Quails with Fennel.

TAKE some Quails, singe, pick, and draw them; take a few Fowls Livers, with scraped Bacon, Parsley, green Onions, Salt, Pepper, fine Spice, and Fennel cut small; mix all well, and put it into the Bodies of your Quails; stick a small Skewer through their Legs, tied with Packthread. Take a Stew-pan, put in it thin Slices of Veal, Ham, and Onions, and put in your Quails and a little Fennel; after you have seasoned them with Salt and Pepper, cover them at Top, make another Laying Top and Bottom alike, and let them be done with Fire under and over. Take a Stew-pan, and put in it a little Essence of Ham, a little Gravy, and a little Fennel, which boil with two Slices of Lemon, and strain this small Cullis through a silk Sieve. Your Quails being done, take them out of their Braise, cut off the Packthread, dish them up, put your Cullis of Fennel over it, with a little Fennel over it, and serve it up hot for a first Course.

Quails sticking to the Dish.

TAKE some Quails, singe, pick, and draw them, and split them in the Back. Take a Stew-pan, and in it Slices of Bacon and Veal, with a few Slices of Ham and Onions, and put in your Quails; take the Livers of some Fowls, and mince them with scraped Bacon, Mushrooms, Parsley, green Onions, sweet Herbs, fine Spice, Salt, Pepper, and a little Fennel cut small; Quails require a pretty deal of Fennel; fill up the Bodies of your Quails with this Stuffing; being seasoned, cover them with Veal and Bacon, and let them be done with Fire under and over. Take some Carcasses of Partridges, pound them, and strain them in a Cloth; after which, put them in a Dish over a moderate Fire. Your Quails being done, take them out to drain, put them upon your Sauce, and make them stick to the Dish; then serve them up with Essence of Ham over them for a first Course.

Quails in a Braise.

TAKE Quails, singe, pick, draw, and truss them. You may stuff them, if you please; take a Kettle, and lay in it Slices of Bacon, Beef, or Veal; put in your Quails, season them with Salt, Pepper, Onions, Cloves, and a Bunch of sweet Herbs, and make another Laying of Slices; wet them with a Ladle of Broth, and let them be done with Fire under and over; when they are done, make a white Ragout with Lamb's Sweet-bread, Veal, Mushrooms, Truffles, and Cocks combs. Your Quails being done, take them out to drain, thicken your Ragout with Yolks of Eggs, dish up your Quails, let your Ragout be of a good Taste, put in it the Juice of a Lemon, put the same over your Quails, and serve them up hot for a Course.

At another Time, make a brown Ragout, putting in it your Sweet-breads blanched, tog ther with Truffles, Mushrooms, a Spoonful of good Gravy, half a Spoonful of Cullis, and half a Spoonful of Ham-essence; let it boil well, skim off the Fat, and add to it Cocks-combs ready done in a white Sauce.

Quails in Fricassee.

TAKE Quails, singe, pick, draw, and truss them for boiling ; put them into a Stew-pan, with a little melted Bacon, and give them a few Tosses ; then put some Mushrooms and Truffles, with some Slices of Ham, strew a Dust of Flour over them, and wet them with good Broth and a Glass of Champaign ; make a Bunch with green Onions, Parsley, three or four Cloves, a little sweet Basil, some Thyme, Bay-leaf, and a Clove of Garlic ; put these to your Quails, and let them stew gently. Being done, and of a good Taste, thicken them with your Cullis, or a Craw-fish Cullis, or Yolks of Eggs, and serve them up hot for a Course.

Quails in Sourtout.

TAKE some Quails cut in two, and done in a Braise, or in a Stew-pan, as mentioned before, with some Veal Sweet-breads, Cocks-combs, and Mushrooms ; all being well done, and of a good Taste, dish it up, cover it with a thin Laying of minced Meat, smooth it with Eggs, strewing some Crums of Bread over it, and put it in the Oven, to get a Colour. Being done, take them out, take off the Fat, clean the Border of your Dish, and serve it up hot for a Course.

C H A P. XXVI.

For the Sea-Service.

Instructions for a Cook that has never been at Sea, and who imbarks ; concerning the Provisions he is to make for the Table of his Captain, and which he has Occasion for, according to the Captain's Will, or the Figure the said Captain will make.

I. **T**HE ordinary Provisions, allowed at Sea, are not all together sufficient for a Captain ; so a Cook must needs make his small and peculiar Provisions, to supply the Want thereof, and that as soon as a Ship sets Sail.

II. **DISHES**, reputed very common ashore, often become most delicate, being at Sea.

TAKE a Calf, and cut it into Quarters ; take off the Shoulder from one of the Quarters, cut off the Handle or Knuckle of your Shoulder, and lard the Shoulder with thick Bacon, well seasoned with Salt, Pepper, sweet Herbs, and fine Spice, *viz.* Take an Ounce of Cinnamon, an Ounce and a Half of Cloves, an Ounce of Nutmeg, an Ounce of Mace, and two Ounces of Coriander-seed ; let all together be well dried, pound it, sift it, and put it up in a tin Box. As to the Composition of sweet Herbs, it is made with Basil and Thyme, which must be well dried, pounded to Dust, and sifted, and put in a tin

tin Box, each by itself; that is to say, the Basil in one, and the Thyme in another; and make Use of them where you want such sweet Herbs. Take your Shoulder, cut it in two, lard the bigger End with fine Bacon, and strew over it Salt and sweet Herbs; cut off in like Manner the Loins from the hind Quarters, but take out the great Bones of the Leg; blanch them over a Charcoal Fire, keeping it hanging in the Air, and lard it with fine Bacon; being larded, take off the Kidney and all the Fat; split the Kidney into three or four, without breaking it; strew upon it Salt, Pepper, sweet Herbs, fine Spice, all done moderately, and upon the Loin the same. Then take off the Nut of your Veal, beat it flat with your Knife, and lard it with fine Bacon; being larded, strew over it Salt, Pepper, sweet Herbs, and fine Spice. You may cut your Legs into Fillets, the Thickness of two Fingers, without leaving any Bones in it; lard it with thick Bacon, seasoned with Salt, Pepper, sweet Herbs, and fine Spice moderately; place it in some Baking-pan or earthen Dish, that may bear the Fire, and lay over some Slices of Bacon, or a reasonable Quantity of Butter, with Bay-leaves, and let it be baked in the Oven; taking Care the same be not too hot, lest it be burnt; being done, take out your Meat, and let it cool, and being cold, take a Cask big enough to hold your Meat; put in the Bottom of your Cask Cloves, Salt, Pepper-corns, and Bay-leaves; put in a Laying of your Veal cut divers Ways, season it in the same Manner, Top and Bottom alike, and continue to do so until your Cask be full; then take good Butter, which must be just melted, that is to say, lukewarm, and pour it over your Meat. The Cask being full, take Care to shake it, that the Butter may mix the better with the Meat; continue to do the same with your Butter, until your Cask is quite full, and let it cool; being cold, cover your Cask close, and keep it in a cool Place, to the Time of your Imbarking, where make your Provisions as late as you can. When you are at Sea, and will dress your Loin of Veal, spit it, and wrap it up in Paper, spread over with its own Butter, and let it roast softly; being done, make a Sauce with Shalots, Salt, Pepper, and Water, warm it in a Dish, or take Gravy, if you can get any, dish up your Loin, and serve it up hot.

Concerning the Nut of Veal, the Shoulder, and Breast.

YOU may do with them the same, or serve them up cold. As to the lower Parts of your Breast of Veal, cut them into small Bits, and put a Bit of Butter in a Stew-pan, with an Onion cut very small; put your Onion a Moment over the Fire, strew a Dust of Flour over it, and moisten it with Water, or Broth, if you have any; then put in your Meat cut in Bits, let it have some Broils, let all together be of a good Taste, put in a Dish of Vinegar, thicken it with Yokes of Eggs, if you can get any, and serve it up hot.

Concerning Fillets of Veal.

PUT a little of their Batter into a Stew-pan, with a Dust of Flour, make them pretty brown, and moisten them with Water or Broth, if you have any; put in it a Fillet or two of your Veal, according to the Bigness of the Dish you dress them in; let them boil softly a little While,

While, putting in a little Garlic, with a few Capers, if you have any, let them be of a good Taste, dish them up, and serve them up hot.

Concerning the Calf's Head, Feet, Chaldron, and Pluck.

TAKE the Bones out of the Head and Feet, blanch it, boil it a little, and let it be more than half done, well seasoned with Salt, Pepper, sweet Herbs, and Cloves; being done, take it out, let it drain and cool, and put in the Bottom of a Cask Salt, Pepper, Cloves, and Bay-leaves; place in it your Calf's Head without Bones, season it Top and Bottom, put in a Laying of Feet, Chaldron, and Pluck, season them Top and Bottom alike, and do the same until your Cask is full; then fill it up with Butter that is just melted, shake well your Cask, so that it may mix well with your Ingredients, and let it cool; being cool, cover it up close, and keep it in a cool Place to the Time of Imbarking. If you have a Mind to dress them as they do on Shore, boil them in hot Water, seasoned with Salt and Pepper, and serve them up hot.

THEY may be eaten at Table with Pepper and Vinegar.

AT another Time, put a little Butter in a Stew-pan, with an Onion cut very small, which fry; take a Calf's Chaldron, or the Feet, or the Head, which cut in Bits or Fillets, put them in your Stew-pan, with your Onion, give it some Tosses, strew over them a Dust of Flour, moisten them with warm Water, and let them have some Boils. Then skim off the Fat, season them with Salt, Pepper, and a little Garlic, thicken your Sauce with the Yolk of an Egg, if you have any, and with a Dash of Vinegar, and serve it up hot.

AT another Time, instead of doing them with Butter, do them with Oil, as those above; in serving them up, strengthen your Sauce with Mustard, according to the Captain's Palate, and serve them up hot.

THEY make Provision of such Veal in what Quantity they think fit. It may, in this Manner, be preserved two or three Months, keeping it above or under Deck, where the Heat has no Power to spoil it. The Costs and Expences are not so great, but they may make a small Chest, to lock up all the Provisions necessary for a Voyage of a long Run. In the mean Time, though we are sometimes in hot Countries, we may, nevertheless, find Means to make Provisions very useful and necessary; and particularly in Fish, when we have Store of Oil.

The Way of preserving Tripes, Livers, and Neats-feet, which are yet necessary, and of very good Service upon the Main, though they do not set great Value upon them at Land.

TAKE double Tripe, Feet, and Livers, boiled as the Butchers commonly boil them; put in the Bottom of a Cask a Laying of Salt, Pepper, Cloves all together in Corns, with Bay-leaves; put upon it a Laying of double Tripe, Feet, and Livers, and do the same till your Cask is full; they fill it up with Vinegar; your Cask being thus filled,

led, cover it up close, and keep it in a cool Place until the Time of Imbarkation. Being embarked, and under Sail, open your Barrel, take out some of the double Tripes, according as you have Occasion for them, and cut them in Fillets; then cut an Onion small, which put into a Stew-pan, with a little Butter or melted Lard, give it some Tosses, put in your Tripe cut in Fillets, strew over it a Dust of Flour, and moisten it with Water, or Broth, if you have any; let it boil a While, putting in it a little Garlic, let it be relishing, make it as palatable as you can, and, above all, the Salt must not at all be prevailing; thicken your Sauce with Yolks of Eggs, if you can get any, and serve it up hot.

You may make Fricassees with the same Neats Feet and Livers.

Double Tripe broiled.

TAKE your double Tripe out of its Marinade, throw it into boiling Water to take off the Taste of Vinegar, put it in a Stew-pan with Butter, season it with Salt, Pepper, sweet Herbs, and fine Spice, and let it boil gently a While over a slow Fire; then pound some Biskets, which strew over your double Tripe, and let it be broiled, and of a good Colour; cut small some Shalots, or Onions, put them into the Dish you serve up your Tripe in, with a little Salt, Pepper, and a little Butter, and warm this Sauce; your double Tripe being broiled, put it over your Sauce, and serve it up hot.

ANOTHER Time, after you have blanched your double Tripe, let it drain, and soak a Dust of Flour in a little Water and Salt; then put in your double Tripe, and let it fry to a good Colour in Hog's-lard; being fried, dish it up, make your Sauce with Butter and Shalots, and serve it up hot.

The Way of making Sausages, and to preserve them fresh.

TAKE Pork, the Fat and Lean, mince it well together, but not too small, and season it with Salt, Pepper, sweet Herbs, and fine Spice; take Hogs-guts that are not too large, or small Beef-guts; make therewith your Sausages, which broil, to see whether your Mince-meat is well seasoned; put it all in the Guts, and bind your Sausages with Packthread, the Bigness you will have them; place them in a Cask, according to the Quantity you make; put in some Bay-leaves, placing them at a certain Distance from each other. Your Casks being full, take melted Hog's-lard, that is to say, just melted, fill up your Cask therewith, let it cool, and keep it in a cool Place, to the Time of going on Board. They dry and sinoak them also, which are taken on Board, as well as the other. When at Sea, they may be either broiled, or boiled. Sometimes they boil them in Wine, and, being half done, put a little Butter in a Stew-pan, with a Dust of Flour, to make them brown. Being of a good Colour, moisten them with a little of the same Broth the Sausages are boiled in, and let them not be too much done; if your Sausages be only covered, it is enough. You must blanch them in Water, before you boil them in Wine. Let them be of a good Taste, put to them a Clove of Garlic cut very small, and, in serving up, a Dash of Vinegar; let not the Salt prevail, and serve them up hot.

Chitterlings made with Pork.

TAKE large or middling Sorts of Guts (either of the two, it is no Matter) well cleaned, steep and let them soak in hot Water, that they may lose the Scent of Guts, and take out, drain, and wipe them with a clean Towel; strew over them Salt, Pepper, sweet Herbs, and fine Spice, and leave them in this Seasoning a Couple of Days. You may make these Chitterlings, or these Guts, the Length and Bigness you think fit. They let them dry in a Chimney, or other Place in the Smoke, or let them boil almost done in a good Seasoning with much Salt. Being almost done, let them cool in their own Liquor, and wipe them, so that there remain nothing nasty about them; then put in the Bottom of a Cask a little Salt, Pepper-corns, some Cloves, and Bay-leaves, put in a Laying of your Chitterlings, seasoning as much at the Top as at the Bottom, do the same till your Cask be full, fill it up with melted Hog's-lard, and let it cool; being cold, cover close your Cask, and keep it in a cool Place, till you embark. Being at Sea, if you would make Use of them, take as many as you think fit, or you want, broil them whole, or cut in Slices; they are equally good either Way.

At another Time, boil Pease in Water; being boiled, strain them off, wherewith make a Soup; afterwards put in it your Chitterlings cut in two, and go on in boiling them, which will give a good Flavour or Quality to your Soup, and your Chitterlings will be much the sweeter, and serve them up hot.

Chitterlings made with Veal.

TAKE of a Fillet of Veal cut into Slices, and of Bacon cut the same, according to the Quantity of Chitterlings you make; season them with Salt, Pepper, sweet Herbs, and fine Spice, and season all well together. Take Hog's-guts well cleansed, cut them the Length you would have your Chitterlings, fill them with your Slices of Veal and Bacon, one after the other, and bind them close at both Ends with small Packthread; put into a Pan a Laying of Bacon and a Laying of Veal, place in it your Chitterlings, season them with Salt, Pepper, Basil, Thyme, and Laurel-leaves, and cover them Top and Bottom alike; put in it a Bottle of White-wine, and go on moistening them with a little Water; after that, let them boil gently, with Fire under and over, the Space of a good Hour; being boiled, take them off from the Fire, let them cool, and being cooled, take them out and wipe them; then put in the Bottom of a Cask Salt, Pepper-corns, Thyme, and some Bay-leaves; put a Laying of your Chitterlings, season them Top and Bottom alike, and so go on doing till your Cask is full; fill it with Hog's-lard melted put over, cover it up close, and keep it in a cool Place till you embark. Being at Sea, if you would make Use of them, take of them the Quantity you have Occasion for, broil, or boil them in a Soup, as the other above, and they will be as good.

Chitterlings made with Calf's Chaldron.

TAKE some Calf's Chaldron well cleaned, blanch it in boiling Water, put it in a Kettle with Salt, Pepper, Thyme, Basil, some Bay-

Bay-leaves; and some Cloves of Garlic, moisten it with Water, and let it boil; being boiled, take it out, cut it small, and put it in a Stew-pan; add to it a third Part of Bacon blanch'd, and cut small the same; and a little Hog's-lard cut in small Squares; season it with Salt, Pepper, sweet Herbs, and fine Spice, with some Coriander-seed in Dust, which must prevail. Take Eggs, according to the Quantity of the Chaldron you have; there must be eight Eggs for one Calf's Chaldron; put the Yolks into your Chaldron, beat the White of your Eggs half up to Snow, and put it into your Chaldron; take good Cream quite hot, put what Quantity thereof you think fit in your Chaldron, to make it simply liquid, so that it may pass through a Funnel; take Hog's guts of a middling Size, strain your Composition through the Funnel, and make your Chitterlings the Length you would have them; put in the Bottom of a Kettle Slices of Bacon and of Veal, place in it your Chitterlings, season them with Salt, Pepper, Basil, Thyme, some Bay-leaves, cover them Top and Bottom alike, moisten them with Milk, let them boil very softly, the Space of an Hour, with Fire under and over, and, being boiled, let them cool. They may make Use of them as well by Land as at Sea, in taking them out of their Liquor, and broiling them. Your Chitterlings being cold, take them out and wipe them, put in the Bottom of a Cask, or large Pot, Salt, Pepper, Basil, Thyme, and some Bay-leaves; make in it a Laying of your Chitterlings, seasoned Top and Bottom alike, and so go on doing, till your Cask is full; fill it up with good melted Hog's-lard, and cover it up close. Being at Sea, if you would make Use of them, take what Quantity you have Occasion for, let them be broiled, and served up hot. You may also boil them with Pease-soup, and serve them, as those spoken of before.

Geese a la Daube.

TAKE as many Geese, as you think fit to dress, pick them very clean, and singe them; after that, open the Legs, taking out the great Bone; open the same to the Breast, but let the Flesh of the Wings be hanging to it; cut the Breast in two at Length, take out the Bones, cut the Rump, and take out the Blood that may be in the Inside. Take off the Fat of your Geese, let it be melted, strew fine Salt over the Legs, leave them so, five or six Hours, that they may take the Salt, and let them be almost boiled in your Geese-fat and Hog's-lard; being almost boiled, take them out, let them drain, and cool; being cooled, place them in a Cask, one Laying upon another, putting in it some Pepper-corns, Cloves, and Bay-leaves. Your Cask being full, fill it up with your melted Goose-grease and Hog's-lard, let it be cold, cover up close your Cask, and keep it in a cool Place, till your Imbarking: These Provisions are made in Places where Geese may be had cheap, or they may be sent for from *Gascogne*; which is a Country where Geese are excellent good. As to the Giblets, that is to say, the Pinions, Liver, Neck, and Feet, as soon as we make any considerable Provision of them, we must be very careful in getting them; though it seems a Trifle, yet they may be of a very good Use at Sea, where we think every Thing good, as I know by Experience. Presently scald with hot Water your Feet, split your Gizzards, cleanse

them well, take off the Gall, and blanch them in boiling hot Water; being blanch'd, garnish some Baking-pans with Slices of Bacon, and season them with Salt, Pepper, sweet Herbs, and fine Spice; put upon each Slice of Bacon a Liver seasoned with Salt, Pepper, sweet Herbs, and fine Spice; wrap up your Liver in your Slices of Bacon round about, do the same with the rest of your Livers, and send them to be baked; being cold, place them in an earthen Pot, and fill it up with Hog's-lard just melted; being cooled, stop your Pot with a Cork, and Parchment over it. Being at Sea, if you would make Use of it, put some into a Baking-pan, strewing over it pounded Biskets, without taking off the Slices of Bacon; being baked, and of a good Colour, dish it up with a Sauce made of Shalots, and serve it up hot. As to the Gizzard, Rump, and Feet, being well cleans'd, bake them with a small Seasoning; being ready and cold, place all together in an earthen Pot, or small Cask, filling up the same with melted Hog's-lard. Being at Sea, you may make small Dishes of a Fricassee of it, with a white or brown Sauce, or strew it with pounded Biskets, &c. and broil it. It is served up with a Sauce made with Shalots.

As to the Legs and Pinions, when you make Use of them, broil them, and serve them up with a Shalot-sauce under them or with a Remoulade.

At another Time, strew them with Crums of Bread, &c. broil them, and serve them up in the same Manner. At another Time, fry them in the same Hog's-lard, and serve them up hot. At another Time, after you have fried them, take Onions cut in Slices or small Squares, which let fry pretty brown, and take off your Fat. Your Onions being done, strew over them fine Salt and Pepper, with a Dash of Vinegar, dish up your Goose-legs, pour your Onions over, and serve them up hot.

The Way of ordering Soles, to carry them to Sea.

TAKE Soles, scale, gut, wash, and drain them, for four or five Hours; strew over them Salt, and so leave them, for four or five Hours; wipe them well, strew them with Flour, split them in the Back from one End to the other, and fry them in Oil pretty brown; let them be drained upon a Fish-plate, and let them cool; being cooled, put in the Bottom of a Cask Pepper-corns, Cloves, and Bay-leaves; place in it a Laying of your Soles, and season them Top and Bottom alike; do the same, until your Cask be full; fill it up with good Olive-oil, cover it up close, and keep it in a cool Place, until your Imbarking. Being at Sea, if you would make Use of them, fry them in their own and the same Oil, and serve them up hot.

At another Time, put them in a little Butter, and strew them with Crums of Bread, &c. to broil them; they are served up with a Remoulade, or a Sauce made with Shalots. Another Time, cut them out in Slices, and do them, the same Way. Another Time, cut them out into Slices, and put them into a Dish, or Stew-pan, with a Clove of Garlic, some Shalots cut small, a Glass of Water, Salt, Pepper, and a little Oil, or a little Butter, and let them stew softly a Moment; let them be of a good Taste, but not too salt, and put in a Dash of Vinegar, or a Lemon-juice.

THEY

THEY dress all Sorts of Fish, in the same Manner; but let your Fish be very fresh, and well dressed; particularly those that are potted up, when cold. When you are on a long Voyage, and upon your Return, or you touch in some Islands, where Fish is plenty, and costs but Fishing, when you have Lines, and they are in season, you will find a Fish, called a *Mullet*, which is excellent good, being dressed like Soles; Roaches, and Lubines, which are very large Fish, and they cut them in Filets. The *Dorade*, which is one of the best Fish in the Sea, is dressed, in the same Manner. This Fish is so firm, that they can boil him in Court Bouillon well seasoned, and let him grow cold in it; then they barrel him up, covered with Oil, Hog's-lard, or melted Butter. He is eaten cold, or he is made warm in hot Water, seasoned with Salt and Vinegar; he is served up either with a white or brown Sauce.

PLAICE, Brets, and Flounders are dressed, and served up at Sea, as the Soles.

WHEN you are upon the Main, you take Porpoises, Requins. Tons, Bonites, and sometimes Flying-fish, which fall often into the Ships, when they are chased by Tons and Bonites; it is a Fish that is like a small Mackarel, the Bigness of a Herring; this Fish is gutted and broiled, like a Mackarel; he is served up with a little white Sauce, or dry, after he has been broiled.

As to the Ton, he is boiled in Court-Bouillon, as other Fish, and kept cold in Oil. He is eaten cold, or cut in Slices, to make small Sallads therewith. He is also cut in Slices, which are fried in Oil, and is served up like the others before. He is cut in Slices, which are larded with thick Bacon, well seasoned with Salt, Pepper, sweet Herbs, and fine Spice; they put some Slices of Bacon into a Stew-pan, with the Slices of the Ton over them; then they are boiled gently over the Fire, and they must be brown on both Sides; after he is taken out, and put in the Stew-pan, with a little Dust of Flour, stir it with a wooden Ladle, and let it be pretty brown; moisten it with a little Water, a Couple of Glasses of white or red Wine, *Spanish*, or other, such you can get, with one or two Cloves of Garlic cut small, seasoned with Salt and Pepper; let it boil very gently, be of a good Taste, and not too much salt, and put in again your Slices of the Ton, or Bonite; dish them up with the Sauce, as above, and serve them up hot.

A Ton-pye, or Bonites-pye.

CUT your Ton in Slices, the Thickness of your Thumb, and lard it with thick Bacon, seasoned with Salt, Pepper, sweet Herbs, and Spice. Take four Handfuls of Flour, put the same upon a Dresser, make a Hollow in the Middle, and put a Lump of Butter as big as your Fist in it; wet your Flour, and make a Paste for a short Crust; make an Abbess of that Paste, cover this with a Baking-pan, and put in it a little Bacon cut small, seasoned with Salt, Pepper, sweet Herbs, and fine Spice, and of the same Bacon, which you laid under them; cover your Pye with another Abbess of the same Paste, and give it what Shape or Fashion you please; colour it with beaten Saffron soaked in Water, if you have no Eggs; let it be baked, if you have Convenience to do it, or else under a Cover. Being baked, put a Bit of Butter in a Stew-pan, with a Dust of Flour, and let it be of a pretty good

Brown; moisten it with Water, or Broth, and a Glas of white, red, or *Spanish* Wine; season the Cullis with Salt, Pepper, a few sweet Herbs, and Shalots cut small, with a little Bit of Garlic; let the Cullis be of a good Taste, uncover the Pye, throw it into it, put the Cover on again, and serve it up hot.

Petty-pattees made with Ton or Bonites.

TAKE the Flesh of Ton, or Bonites, for the Quantity of the Petty-pattees you design to make, put it upon your Dresser, and cut it very small with your Chopping-knife; cut a Piece of Bacon by itself, mix all together, and season it with Salt, Pepper, sweet Herbs, fine Spice, some Shalots, and a Crum of Garlic. Then put two Handfuls of Flour upon your Dresser, or upon a Patty-table; make a Hollow in the Middle, put in two Eggs, if you have any, with a Lump of Butter, the Bigness of an Egg, moisten your Paste, roll it, and put in almost as much Butter as there is Paste; then double your Paste one End upon the other, turn it the cross Way, roll it a second Time, and do the same three or four Times; roll your Paste, for the last Time, pretty thin, cut it with a Paste-wheel, and put some in the Bottom of your Patty-pans. If you have no Patty-pans, cut your Paste into square Pieces, put in it your Fish-flesh cut small, and cover it with an Abbess of the same Paste. You may close your Petty-pattees, fashion them around with the Point of a Knife, as good as you can; colour them with beaten Eggs, if you have any, or with beaten Saffron soaked in Water, let them bake under a Cover, or in the Oven, if your Convenience will permit it, and, being baked, serve them up hot.

You may make Petty-pattees, or Pyes, of Porpoises, the same Way, observing that the Fat of the Porpoise is well taken off, because the Oil of that Fish gives a bad Taste.

A cold Pye made with a Porpoise.

TAKE your Porpoise, cut it into Slices, the Thickness of four Fingers, cut these Slices into Bits, and take well off all the Oil; cut large Slices of Bacon, which season with Salt, Pepper, sweet Herbs, fine Spice, and a Crum of Garlic, lard therewith your Bits, and cut some Bacon small, the Quantity you would have, to moisten your Pye. Your Bacon being cut small and pounded, put it upon your Dresser, or a Patty-table, take Flour, according to the Bigness of the Pye you make, make a Hollow in the Middle, put in it Butter in Proportion, and wet your Paste with cold Water; being wetted, make therewith an Abbess big enough, and put a Couple of Sheets of Paper upon a Board, the Bigness of your Pye, according to the Bigness of the Mouth of your Oven. If you make a large Pye, make it rather long than round, cover the Abbess with your Bacon cut small, place in it your Pieces of Porpoise, and season them with Salt, Pepper, sweet Herbs, and fine Spice; do the same till your Pye is full, cover it with an Abbess of the same Paste, and make it into what Fashion you think fit; colour it with beaten Eggs, and, having none, with beaten Saffron soaked in Water; being coloured and fashioned, send it to be baked, about three Hours; being baked, take it out, and serve it up cold. They can make Pyes of Requin in the same Manner, though it be an ordinary

ordinary Fish, and not esteemed; but, at Sea, all Things pass. This Fish being dressed, and well seasoned, is, nevertheless, found to be excellent for Want of other; I speak by Experience; this Fish is served up, either cold, or hot, as they please.

THE Pyes, made with Ton and Bonites, are served up likewise in the same Manner.

A Leg of Mutton Pye.

TAKE a Leg of Mutton, take out the Bones, and lard it with thick Bacon well seasoned; make an Abbess like that above, put two Sheets of Paper upon a Board, and your Abbess upon it; cover the same with Bacon, pounded and cut small, and well seasoned; then put in your Leg of Mutton, either whole, or in Pieces, seasoned with Salt, Pepper, sweet Herbs, and fine Spice, with a Crum of Garlic, pounded Bacon, and Slices of Bacon over it; make another Abbess, go on covering your Pye, colour it with beaten Eggs, or in Want of them, with beaten Saffron, soaked in Water; having fashioned it, as you think fit, send it to the Oven, let it be in it, four Hours, and, being baked, serve it up either hot, or cold.

You may make Beef or Pork Pyes in the same Manner, and they are served up, the same Way; and Mutton-stakes are dressed, in the same Manner, in Pyes.

Tortoise pyes, made with either Sea or Land Tortoises.

CUT off your Tortoise's Head, and the Back, with a Cleaver, or Hatchet, to take off the Back its whole Length; take also off the four Quarters with the Skin of them, and cut them in Pieces, laying aside the great ones; lard them with thick Bacon, seasoned with Salt, Pepper, sweet Herbs, and fine Spice. Take the Flesh of your Tortoise, with its Fat and a Bit of the Liver; mince all well together, seasoned with Salt, Pepper, sweet Herbs, fine Spice, Shalots, and a Crum of Garlic; make an Abbess for a short Crust, as with others above, put your Force-meat over your Abbess, and place your Tortoise in it; season it with Salt, Pepper, sweet Herbs, fine Spice, and Shalots cut small; cover it with your Force-meat, which you took Care to keep by you, put in it a little Butter with some Slices of Bacon over it, cover your Pye with another Abbess of the same Paste, and fashion it, as you think fit; then colour it, as said above, and let it bake, four or five Hours. Being baked, take it out, and serve it up, as the others before mentioned.

TAKE off from the Breast-plate of your Tortoise a little Skin, which runs along from one End to the other, but without taking the same off on the Sides; take some of your Tortoise's Flesh, with some of the Fat and Liver, sufficient to make Force-meat, to put into your Breast-plate, which mince together; being minced, put in it a Couple of Biskets, soaked in *Spanish* and other Wine, that is to say, Sea-biskets, and two or three Eggs, if you have any, with a Piece of Bacon; season all with Salt, Pepper, sweet Herbs, fine Spice, Shalots, and a Crum of Garlic; fill up the Inside of your Breast-plate, make it pretty smooth, and stick it with Skewers all along before, on the Places where the Skin is, so that it do not shrink; then bake it, or let it be done under the Cover of a Baking-pan, if you can get one large enough.

THEY make such Breast-plates, or Plastrons, only of Land-tortoises, because the Sea-tortoises are too large. They make Soup with them, as they do with Beef, Mutton, or Veal in *Europe*. They draw Gravy and Cullis off the same, as they do from other Meat in *Europe*. They equally make Use of the Sea-tortoises, as of those by Land, for that Purpose; only they are not so good, as the Land-tortoise, for Broth-Cullis. They make likewise with them Fricassees with a white or brown Sauce. They make also Skewers of Liver cut in Pieces two Inches long in Squares, with the Fat, as they do with Sweet-bread of Veal; they put them, for a Moment, in a Stew-pan, with a Bit of Butter, and season them with Salt, Pepper, sweet Herbs, fine Spice, and Shalots cut small; take small Skewers, in strewing them with a Bit of Liver, and a Bit of Fat, doing the same alternately, until your Skewers are filled up; pound a Couple of Biskets, which must be strained in a Cullender, strew therewith your Skewers, and let them be broiled. Being broiled, dish them up, and serve them up hot with a Sauce made with Shalots over them.

THESE Sorts of Sea-tortoises are often large enough to feed a Ship's Crew of two hundred Men, in dressing only two of them, and distributing them by Rations, or by Messes, as it is commonly done in a Ship; and, as to Land-tortoises, three of them will be enough for the same Number of Men.

THESE large Tortoises are not found in all Lands, but they are very common about the Island of *Bourbon*, otherwise called *Mascarin*. Some of them are about two hundred Pounds Weight, and are Loading enough for a Man. It is a Place where the *French East-India* Ships commonly touch at.

The Way of dressing all Sorts of Roots and Herbs to preserve at Sea.

TAKE good round Cabbages, slit them in four, take the Stalks out of them, and blanch them with boiling Water; being blanched, put them in fresh Water, till they are cold; then take them out and drain them, put them into a Cask according to the Quantity you make, and fill the Cask with Brine that is very clear. To know whether the Brine is good, you must put an Egg into it: Observe, that, for all Sorts of Garden-stuff, the Egg must be of a Balance to remain at the Top, or fall to the Bottom; and, with Meat, the Egg must swim, because the Brine must be stronger.

Sorrel.

TAKE Sorrel well picked and washed, throw it into boiling Water, and immediately into fresh Water; take it out and drain it, put it into a Cask, as much as will go in, fill the Cask with Brine, cover it well, and keep it in a cool Place, till the Time of Imbarking. You may put amongst your Sorrel some Beet-leaves. These Sorts of Herbs are good to make Soup with, being upon the Main.

You may prepare Spinage in the same Manner. Being at Sea, put it a soaking in fresh Water, and make Use of it, as it is done ashore.

COLLIFLOWERS are done as your Cabbages, heretofore spoken of.

Green French Beans.

TAKE *French* Beans, pick them, take off the String, blanch them, and

and put them into cold Water; being cold, place them in a Cask with Cloves and Pepper-corn; the Cask being almost full, fill it up with Brine, cover it close up, and keep it in a cool Place, till you embark. When at Sea, take some out to unsalt in fresh Water, and dress them as they do on Shore. Instead of Brine, you may put Vinegar to them; but, according to my Judgment, they are not then so good.

Cucumbers, large and small.

TAKE Cucumbers that are the least ripe, and the very greenest you can find, and put Vinegar and Salt into the Water; when ready to boil, throw in your Cucumbers, with some Pieces of red Copper, take them off from the Fire, and cover them with a Cover, that may entirely bathe all the Cucumbers; let them stand thus some Days, and then see whether your Cucumbers have Salt enough, and be of a good Relish. If there is not enough, put more to them, place them in a small Cask with some Pimans blanch'd, Cloves, and Pepper-corns, cover up well the Cask, and keep it in a cool Place, till you embark. When at Sea, make Use of them, as they do on Shore, for all Sorts of Ragouts made with Meat and Sallads.

You may do the same with Melons, or put them into a Brine. All these Sorts of Things are, nevertheless, of great Use at Sea.

Artichokes.

TAKE Artichokes, blanch them, till you can take off the Grass, put them into cold Water, and let them cool; being cold, take off the Grass, place them in a Cask, fill it with Brine, cover them up close, and keep them in a cool Place, to the Time you embark. When at Sea, put them in boiling Water, and serve them up with a white Sauce, or with Oil and Vinegar.

Bottoms of Artichokes.

BLANCH your Artichokes with their Bottoms, turning them as gently as possibly can be, till the Grass may be easily taken off; put them upon a Fish plate, or Sieve, and let them dry in the Sun, or in an Oven; they, being dry, are put into a Bag, to be preserv'd as long as you please. The Artichokes of the latter Season are best.

Lettuces.

TAKE Lettuces, blanch them in boiling Water, but take them presently out again; let the Water be salt, put them into fresh Water, and take them out to drain; after that, put them in Layings in a Cask, seasoning them with Salt, Pepper-corns, and Cloves, cover every Laying with melted Butter, and do the same, till your Cask be full; being cold, cover it up close, and keep it in a cool Place, till the Time you embark. When at Sea, use them for Soups, or stew them with good Butter, and serve them up for a relishing Dish.

The Way of preserving Eggs fresh, one or two Months.

LET your Eggs be half boiled, and put them into cold Water to cool; when cold, put them in a Cask, with a Laying of Salt, and a Laying of Eggs; take Care not to break them; when you serve them up, put them into boiling Water off from the Fire, and serve them up; a Thing done by Proof.

Another Way to preserve Eggs.

TAKE good Ashes, and make therewith a Laying in your Cask, according

according to the Quantity you take along with you to Sea; put another Laying o Ashes, and a Laying of Eggs; continue doing the same till your Cask is full, and cover it close to carry it on Board, at the Time of your Imbarking; being at Sea, make Use of them, upon Occasion. In Case any one of them breaks, the Ashes presently stop the Hole, and hinder the others from being spoiled.

Hog's-Flesh broiled, the Buccaneers Way.

WHEN we come into Countries afar off, we kill some Hogs; the Legs are salted, the rest is cut into Slices, the Length of one or two Fingers; they let them lie in Salt two or three Days; then they are laid upon a Fish-plate, and afterwards smoaked. They use them for Breakfast broiled; they are served up with a Dash of Vinegar and Shalots.

I do not here speak of Pottages, or Soups, because they make them with what they can get; sometimes with a Piece of Mutton, or Pork, or a Fowl; they put in such Roots, or Herbs, as they have, and, when Ships arrive in a Place, they make there as good Chear, as any where else, provided the Cook is a good Workman.

As to Pastry in hot Countries, we need only make Use of Beef-fat, or that of Buffaloes, or Goats. They use that, instead of Butter, and make therewith raised Paste, as well as with Butter.

Bouride, a Sea-soup,

IS a Soup excellent good for a Seaman, and almost all the Officers ask for some, in the Morning: They put into a Kettle about two Quarts of Water, two Onions cut very small, or some Shalots, and a good Lump of Butter; when it boils, they break into it three or four Biskets, and season it with Salt and Pepper; let it boil softly, till it is reduced to Half, and serve it up presently, giving it the best Taste you can. This is a Regale for a Sea Officer.

Mushrooms, the Italian Way.

TAKE Mushrooms in as great Quantity as you can get at once, the smallest are best; cut off the Ends, take off the Skin of the black ones, and wash them well; put them into a Stew-pan, with a Couple of Glasses of White-wine, and good Olive Oil, to make them swim in it; season them with Salt, beaten Pepper, and the Juice of two or three Lemons, according to the Quantity of Mushrooms you have; put them over the Fire a little While, then let them grow cold, and put them into an earthen Pot, or a little Cask, but the Oil always swim upon it; let them be relishing, and the Cask, or Pot, well stopped, that they may not vent; but it is more proper to put them into small Pots, because, when the Pot is once opened, and takes Vent, that spoils them. When upon the Main, if you design to make Use of them, take the Quantity you think fit, and place them in a small Dish, with Anchovies cut in Slices over them. Or you may make with them little Fricassees, with a white Sauce, as you do on Shore. You may likewise use them with all Sorts of Ragouts, where you have Occasion for Mushrooms.

You may preserve this Sort of Mushrooms a whole Year, or more.

The Way of preserving small French Beans green.

TAKE small French Beans, the smallest you can get, scald and whiten them in boiling Water, seasoned with a little Salt; put them
into

into cold Water, take them out again to drain, and let them be dried in the Oven, or in the Sun; being dry, put them into a Bag, and keep them in a dry Place. When you make Use of them, you need only wash them in hot Water, and boil them in a small Kettle with Water, a little Butter, Salt, and an Onion; let them stew softly, and, being done, put a Lump of Butter into a Stew-pan, with an Onion cut small, and give it some Toffes; put in your Beans, strew over them a Dust of Flour, wet them with their own Broth, season them, and thicken them with Yolks of Eggs, if you have any; let them be of a good Relish, and put to them a Dash of Vinegar, in serving them up.

At another Time, stew them with a Piece of Ham, or Bacon, or Sausages; or let them boil by themselves; being boiled, put them into a Stew-pan, with a Lump of Butter, to make them have a Taste, and garnish therewith your salt or fresh Meat, if you have any. These Sorts of Beans are as good as if they had been just gathered, and you may keep them as long as you please, provided you take Care to keep them in a dry Place.

The Way of preserving Onions, Parsnips, and Carrots.

TAKE Onions well peeled, and cut into Slices, the Carrots and Parsnips the same; put into a large round Stew-pan good Butter over a Stove, with a brisk Fire; put of your Onions in it, the Quantity you think fit; but put not in too many, lest the Liquor, or Gravy, make them stick to the Bottom, and take Care to keep them stirring continually with a wooden Ladle; let them be of a good Colour, a little brownish, and take them out; set them a draining upon a large Sieve, made with Horse-hair, or Flannel; put more Onions into your Butter, fry them in the same, and consequently you run no Hazard, in putting in much Butter in the Beginning. As you are making your Provisions of Onions, you may set them a drying in the Sun, or in a Baker's Oven, after the Bread has been drawn; when dry, you may put them up into Boxes, or other Things, and keep them always dry. You may do the same with your Carrots and Parsnips, putting each of them asunder. When you would make Use of them for an Onion-pottage, boil the Quantity you think fit in a Skillet, Stew-pan, or Kettle, and put in what Quantity you judge fit, according to the Quantity of your Pottage. When you would make some Lent Pottage, set on Pease a boiling whole as they are; the Broth, or Liquor, being clear, throw into it your Onions, Carrots, or Parsnips, and let them stew well; if you make Pease-soup, strew a little Flour upon it, pound it in a Mortar, strain them through a Sieve or Flannel Bag, and wet them with the Broth, or Liquor, of your Roots. This Sort of Pottage is very good at Sea.

THESE Sorts of Roots may be kept six or seven Months, taking Care of them, as commonly; otherwise they cannot be kept at Sea, but for a little While; therefore I here shew the Way of preserving them, having had the Proof of it myself, on the like Occasions.

At another Time, make Use of them with a Robert Sauce, which may be put under all Sorts of Meat: Put only a little Butter in a Stew-pan, with a Dust of Flour, make it brown, put in your Onions,
and

and give it some Tosses ; then wet it with Water, Broth, or Gravy, if you have any, seasoned with Salt and a little Pepper ; putting to it a little Mustard, if you have any, with a Dash of Vinegar, in serving it up.

C H A P. XXVII.

Of cold Entremets or Side-dishes.

Marbrees, or marbled Side-dishes, with Gravy, or in Lent. Divers Sorts of Cakes. Collared beef. Pigs dressed several Ways. Stuffed Hogs Tongues. Wild Boars Heads. Fowls, or Capons, in Galantines. Geese in Galantines. Turkies with their Jelly. Fish, Ham, &c.

A Side-dish with a Marbree, or marbled.

TO make a *Marbree* as it should be, take two Dozen of Ox-palates, two Dozen of Calves Ears, and a Dozen of Hogs Ears, all washed very clean ; put all together in a Kettle, with the Nut of a Ham, seasoned with Pepper, Salt, a Bunch of sweet Herbs, Cloves, and Onions ; moisten it with Water and a Bottle of White-wine, put to it some Bay-leaves, cover the Kettle, and put it over the Fire. Put two Fowls to the Spit, and, when roasted, cut them out in thin Slices or Fillets ; likewise a Quarter of a Pound of sweet Almonds, and as many Pistachoes cut in the same ; each of these is placed in a Dish by itself, with a Dozen of hard Eggs cut in four ; chop also a good deal of Parsley, some green Onions, and Truffles cut in Slices ; your Palates and Ears being boiled, take them out of the Kettle, and place them orderly in a Dish, each by itself ; skin your Palates, and cut them out in Slices ; do the same with the Calves and Hogs Ears, the Nut of a Ham and a Neat's Tongue being broiled. Now take a round Stew-pan, put in it all this Meat cut in Slices, with your Almonds, Pistachoes, and Truffles ; adding a Clove of Rocambole, sweet Herbs, fine Spice, the Juice of some Lemons, and a Bottle of Champaign. Put in a clean Stew-pan melted Bacon, green Onions, and Parsley chopped small, give them some Tosses upon the Fire, and put it to the Ingredients of your *Marbree* over the Fire ; toss it up now and then, that all may mix well together, let it be of a good Taste, and put in it a Ladle of thin Veal-broth. Take another round Stew-pan, the Bigness you would have your *Marbree* of, rub it with Butter, and place in it some Tops of Spinage leaves, in the Form of Stars from the Bottom to the Top ; fashion some Lemons, being nicked round, and cut with a Jagging-iron in Slices, placed in the Intervals of your Stars ; put your Stew-pan in a cool Place set even, and put in it your Ingredients. Your *Marbree* being cold, put hot Water in a clean Stew-pan, place over it, for a Minute, the Stew-pan your *Marbree* is in, to loosen it, and dish it up with a Napkin under it.

Another

Another Marbree, or marbled Side-dish.

PUT some Calves Feet, well cleaned and boned, a boiling, with Hogs Ears and Feet, some Slices of Bacon, Veal, and a Nut of a Ham, and season them with Pepper, Salt, Bay-leaves, sweet Basil, Cloves, a few Coriander-seeds, and a Bottle of White-wine; whilst all this is boiling, put two Fowls to the Spit; scald a Quarter of a Pound of sweet Almonds, with as many Pistachoes cut in Slices, and placed in a Dish, or Plate, each by itself; cut likewise in Slices a Neat's Tongue, and, your Fowls being roasted, cut them in the same, and chop some green Onions and Parsley; your Hogs Ears and Feet being boiled, cut them also in Slices, and your Nut of Ham. Put in a large Stew-pan, to hold all your Meat, a little melted Bacon, with your Onions and Parsley for a Minute; this done, put in all your Slices of Meat with those of Almonds and Pistachoes, and some Yolks of hard-boiled Eggs cut in four, all seasoned with pounded Pepper, Salt, some Cloves of Garlic chopped small, with the Juice of half a Dozen Lemons, and a Bottle of Champaign; let all this boil and be of a good Taste, and add a Ladle of thin Veal-broth, if you have any. Then take one or two Cauls of Mutton, Veal, or Hogs, spread them in a small oval Stew-pan, and put in the Ingredients of your *Marbree*; it being cold, cut off a Couple of Slices, the Thickness of your little Finger, at each End, lay a folded Napkin in your Dish, place over the same your *Marbree*, with the Slices cut off, garnish your Dish with Parsley, and serve it up hot for a Side-dish.

A Marbree of Fish, or Fish marbled.

TAKE of all Sorts of Fish, viz. a Couple of Eels skinned and well cleansed, half a Dozen of Pearches gutted and well washed, some Smelts, or Gudgeons, Trouts, half a Dozen of Barbels, as many Quavivers, Bret-fish, or Flounders, and small Sturgeons, if you can get any; all being well cleaned, put them in a Stew-pan, or Fish-kettle, season them with Pepper, Salt, Cloves, sweet Basil, Thyme, Bay-leaves, two or three Bottles of White-wine, and some Slices of Lemon, and moisten them with Water; let not your Fish be too much boiled, lest they break. Being done, take them off, and let them cool in their Liquor; before they be quite cold, begin with taking out your Pearches, scale them, and place them in your Dish; do the same with the other Fish, one after another; strain off their Liquor and let it cool. Then put in a clean Kettle two or three Quarts of Water, with two Pounds of Hart's-horn Shavings, let it well boil, and, when boiled enough, strain it off through a Napkin; let your Fish-jelly be pretty firm, mix it with your Jelly of Hart's Horn, put it over the Fire, and let it be of a good Taste; whip up the White of a Dozen of Eggs, and put them to your Jelly, with the Juice of three or four Lemons; your Jelly being clarified, strain it off through a flannel Bag or Napkin. Now boil a Dozen of Craw-fish, take a clean Stew-pan big enough to contain your *Marbree*, and put in the Bottom four Craw-fish, forming a Cross; cut an Orange and a Lemon in Slices, and lay another Cross with Slices of Orange, and another with Slices of Lemon; alternately lay an Eel round it, a Trout, a Pearch,

Pearch, a Plaice, some Smelts, or Gudgeons, and a Sturgeon at the Top; put in it your Craw-fish, some Slices of Orange and Lemon, with some Orange-leaves placed alternately one near the other; put in the Middle the most ordinary Fish, with the finest Fish round it; all your Fish being in the Stew-pan, add to them your clarified Jelly, in which your Fish must soak, and put your Stew-pan in a cool Place, that your *Marbree* may be glazed well. If this Side-dish is to be served up at Dinner, it must be made the Evening before. Two Hours before you serve up, put a folded Napkin in the Dish you serve up your *Marbree* in, keep boiling Water in another Stew-pan, that is bigger than that your *Marbree* is in, put a Dish, or Plate, over your *Marbree*, and put the Stew-pan, wherein your *Marbree* is, into the Stew-pan with the boiling Water; leave it in it but a Moment, turn it top-sy-turvy, dish it up, and serve it up for a Side-dish.

A Hare-cake.

TO make this Cake, take two Hares, take off their Skin, bone them, keep some of the Flesh cut in Dice, and chop the rest of your Hare's Flesh, with three or four Pounds of Slices of Beef, the Flesh of a Leg of Mutton (after all the Nerves are taken out) about a Couple of Pounds of Bacon, and a Piece of Ham; all well chopped, and seasoned with Pepper, Salt, sweet Herbs, fine Spice, Parsley, and green Onions chopped, a Clove of Garlic, and some Shalots, all well mixed together, and put in a Stew-pan. Take about a Pound and a Half of fine Bacon, as much Ham, some Slices of Mutton, and your Slices of Hare, all cut in Dice, with Half a Pound of scalded Pistachoes, and a Quarter of a Pound of sweet Almonds, also scalded and cut in Dice, with some Slices of Pullers cut in the same; put all this to your chopped Meat, adding the Yolks and Whites of six Eggs, well beaten, and all well mixed together. Now take a Stew-pan big enough to hold the Cake you make, lay in the Bottom some Slices of Bacon, and put in all your Ingredients; break the Bones of your Hares, strew them over your Cake, and let it be baked in the Oven; being done, take off the Bones, and let it be cold, and lay a folded Napkin in your Dish; make your Stew-pan warm, that you may take out your Cake, which lay over the Napkin; strew it, if you think fit, with Crums of Bread, let it take a Colour in the Oven, and serve it up for a Side-dish.

A Royal Cake.

TAKE three or four Rabbits, more or less according to the Bigness you make your Cake of, with two Hares, a Calf's Leg, and a Leg of Mutton; skin and bone your Rabbits, lay by some Slices cut out, and chop the rest of the Flesh together, with a Bit of Bacon and a Bit of Ham; season it with Pepper, Salt, sweet Herbs, and fine Spice; being well chopped, put it into a Dish, and do the same with your Hares. Take the Nut out of your Leg of Veal, and lay it by; the rest of your Leg of Veal, after the Skin is taken off, and the Nerves taken out, must be well chopped together, with a Bit of Ham and a Bit of Bacon, seasoned with Pepper, Salt, sweet Herbs, fine Spice, and Shalots; do the same with your Leg of Mutton, only put

to this a Crum of Garlic. Take a Turkey and two Fowls, take off their Skins, and keep the Wings of the Fowls, but chop the rest of their Flesh with that of the Turkey together, with a Piece of Bacon, a Bit of Ham, and a blanched Calf's Udder; all being well chopped, season it with Pepper, Salt, sweet Herbs, fine Spice, and some Shalots; keep this chopped Meat in a Dish by itself, and the rest of the Meat in another; then cut the Slices of your Rabbits in small Dice, with a Couple of Slices of Ham, and a Piece of Bacon cut in the same; put all this to your minced Rabbits, with scalded Pistachoes cut also in Dice, and the Yolks and Whites of a Couple of Eggs, all being well mixt together, and do the same with all your other Meat; spread a Napkin over your Dresser, place over the same two large Slices of Bacon, one near the other, the Length and Breadth you think fit, and put over them a Laying of your Rabbits, one of Veal, one of Mutton, one of Hare, and one Laying of your Turkey; place again over the Laying of Rabbits a Laying of Mutton; over the Mutton, one of Turkey; over the Veal, one of Hare; and over the Turkey, one of Rabbits; cover it over with Slices of Bacon, and roll them up in a Napkin, tied at both Ends; put in an oval Stew-pan, being the Length of your Cake, some Slices of Bacon, Ham, and Veal, put in it your Royal Cake, and season it with Pepper, Salt, Cloves, sweet Basil, some Bay-leaves, a Clove of Garlic, and some Onions cut in Slices; put over this another Laying of Slices of Bacon, moisten it with a Bottle of white Wine, and some Broth; cover the Stew-pan close, and set it a stewing, with Fire under and over. Your Cake being done, let it cool in its Braise; being cold, lay a folded Napkin in your Dish; take out your Royal Cake, cut off some Slices at each End, dish it up, garnish your Dish with the Slices cut off, and some Parsley, and serve it up for a Side-dish.

Collared Beef.

TAKE a Flank of Beef, open it in two, and beat it well with a Cleaver; take scalded sweet Almonds, Pistachoes, and two Dozen of hard-boiled Eggs; lay a Napkin over the Dresser, and spread your Flank of Beef over it; take some large Slices of Bacon and Ham, make a Row of these cross over your Flank of Beef, one of Bacon, one of the Yolks of your hard Eggs, one of Ham, one of Pistachoes, one of Whites of Eggs, one of Bacon, one of Almonds, one of the Yolks of hard Eggs, and so on till your Flank of Beef is all covered; season these with pounded Pepper, from one End to the other, Salt, sweet Herbs, fine Spice, and a Couple of Heads of Garlic bruised, and strewed over, together with a Dust of Flour. Now begin to roll it up, in the Place where you put your first Yolks of Eggs, so that your Eggs will be in the very Middle of your rolled Beef; then roll it up in your Napkin as close as possible, keeping always fast the two Ends, which must be tied very tight with Packthread; as well as your rolled Flank all round; this done, put it a doing in a Braise, as the Royal Cake before; being done, serve it up whole, or cut in Slices, for a cold Side-dish.

A Veal-cake.

TAKE a good Leg of Veal, lay by the Nut, and take off the
Skin

Skin and the Nerves ; cut your Leg in Pieces, put to it a Piece of Bacon, a Piece of raw Ham, and a Piece of Beef-sweet, chopped all well together, seasoned with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, and Truffles, if you can get any, and a Crum of Garlic ; mix it well, put to it four Eggs ; then take the reserved Nut of Veal, take off the Skin and the Nerves, cut it in small Dice, together with Ham, Pistachoes, and sweet Almonds, and mix again these well ; lay in the Bottom of a Stew-pan, sizeable to the Quantity of your Meat, some Slices of Bacon, over these a Calf's Caul, and then put in your Meat ; wrap up your Cake in the Remainder of your Caul, with other Slices of Bacon over it. Now put your Cake in the Oven, not too hot ; being done, let it be cold, and serve it up for a Side-dish.

A Side-dish of a Pig in a Galantine.

AFTER the Pig is well scalded and dressed clean, cut off the Head and the four Petty-toes ; take off the Skin, beginning at the Belly, but take Care not to cut it, particularly on the Back ; spread this Skin over the Dresser, and make a Stuffing, as follows, *viz.* With your Pig's Meat, a little of a Fillet of Veal, a little raw Ham, some Bacon, some Sprigs of Parsley and green Onions cut small, sweet Herbs, Pepper, Salt, a little chopped Garlic, some Rocamboles, and some Yolks of Eggs to thicken your Stuffing ; spread a Napkin over the Dresser, with your Pig's Skin over the same ; put upon this Skin a Laying of your Stuffing, and over this a large Slice of Bacon all over it, then a Row of Yolks of hard Eggs, one of Pistachoes, one of Ham, and one of sweet Almonds ; again a large Slice of Bacon more, a Row of Yolks of Eggs, one of Pistachoes, and another of Almonds ; go on thus, and at last over all, another Laying of your Stuffing laid as thin as can be ; over this, another Row of Slices, in the same Order as those laid first ; put in also green Truffles, if you have any Stuffing left, and put it over all. To make up your Galantine as dextrously as you can, roll it up in a Napkin as tight as possible, tied at both Ends ; this done, let your Galantine be done in a Braise, like the Royal Cake ; being done, let it be cold, and serve it up whole, or cut in Slices, to garnish with them all Sorts of Side-dishes.

A Pig in Perdouillet.

LET it be well scalded and dressed, cut off the Head, and cut it out in four Quarters ; put in a Stew-pan some Slices of Bacon, and then your four Quarters, with the Head in the Middle ; season it with sweet Herbs, and fine Spice, *viz.* with Cloves, Nutmeg, Mace, and Cinnamon ; also sweet Basil, Bay-leaves, Pepper, Salt, two Rocamboles, Onions, Slices of green Lemons, Parsley, and green Onions ; then cover your Meat with Slices of Bacon, moisten it with a Bottle of white Wine and a Ladle of Broth, and put your Stew-pan over the Fire, but let not your Pig be too much done ; being done, let it be cold, lay a Napkin in your Dish, take out your Quarters of Pig, clean them well, and, to look white, spread them over the Napkin, with the Head in the Middle ; serve it up for a Side-dish.

THIS Dish of Pig may also serve for a Dish, dishing it up with an Essence of Ham, or Cullis of Craw-fish, serving it up hot.

AT another Time, this Dish may serve for a hot Dish, in dressing it, as follows, *viz.* Make a Ragout with Sweet-breads of Veal, Mushrooms, and Truffles, put in a Stew-pan with a little melted Bacon; moisten it with good Gravy, and, when done, skim off the Fat, and thicken it with a good Cullis; being ready to serve up, take your Pig out of the Kettle to drain; dish it up, as before, with the Head in the Middle, and the four Quarters round it, with your Ragout over it, and serve it up hot. This Pig may also serve for a Course, served with a Ragout of green Pease, or Pease-soup. For the Way of making these, See the Chapter of *Pease-Ragouts* and *Pease-Soup*.

A Pig dressed, the German Way.

SCALD, dress, and bone it, but cut off neither the Head nor Petty-toes; take a Nut of Veal, taking off the Nerves and the Skin, with a Piece of Bacon, some Beef-sweet, and a Piece of Ham; put all this Meat upon the Dresser, and chop it small; season it with Pepper, Salt, sweet Herbs, fine Spice, Mushrooms, Truffles, if you have any, Parsley, green Onions, a Crum of Garlic, and four Eggs; mix it well, and take two or three Slices of Ham, and the White of a Fowl, both cut in Dice; mix these with your Stuffing, fill therewith the whole Belly of the Pig, and sew it up. Now spread a large Napkin over the Dresser, cover the same with Slices of Bacon, lay upon it your Pig, and truss the hind Petty-toes under its Thighs; let his Snout rest upon the fore Petty-toes, cover it with Slices of Bacon, and roll it up in the Napkin; lay in a Fish-kettle, of the Pig's Length, Slices of Bacon and Veal, Onions cut in Slices, and a little sweet Basil and Cloves; then put in your Pig, with the Back to the Bottom, season it with Pepper and Salt, and cover it the same over as under; moisten it with two Bottles of white Wine, at last, with Water, and let it be stewed, with Fire under and over; being done, let it grow cold in its Braise, take it out of the Kettle, dish it up with a Napkin under it, and serve it up for a Course.

Stuffed Hog's-Tongues.

TAKE of these Tongues as many as you please, and scald them, to take off the first Skin, for which Purpose the Water must not be too hot; wipe them dry, and cut them off a little from the Root. The Way to salt them, *viz.* Dry in the Oven some Juniper-berries, with a Couple of Bay-leaves, a few Coriander-seeds, Thyme, sweet Basil, all Sorts of sweet Herbs, together with Parsley, and green Onions; all this being well dried, pound it in a Mortar, sift it, and mix it with pounded Salt and Salt-petre; salt your Tongues, laying one after another in a Tub, or Pot, as you salt them, putting all Sorts of Spice over each Row of your Tongues; being squeezed close together, and all salted, put over the Tub a Slate with a Weight upon it, and, being six or seven Days in this Pickle, take them out to drain a little; then put them in Hogs Guts, cut the Length and Breadth of your Tongues; let each Tongue have its own Gut, and tie both Ends with Packthread; hang them upon a Stick in the Chimney, a little distant from each other, to have the Advantage of taking the Smoke, a Fortnight or three Weeks, till they be thoroughly dry; if they are

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well done, they will keep a whole Year ; they are the finest Eating, at six Months End ; to which Purpose they are boiled in Water, and a little red Wine, together with some Slices of green Onions and Cloves ; being done, they are served up cold, either in Slices, or whole, for a Course.

SHEEP's Tongues and Calves Tongues, stuff'd, are done, in the same Manner.

Pig's Petty-toes, the St. Menhoul't Way.

LET your Petty-toes be very clean, slit them in two, and put between the two Pieces a Slice of Bacon, the Thickness of a Thumb, with a Skewer along each Side, well tied with Packthread, to keep them strait ; put in a Stew-pan some Slices of Bacon ; put in it a Laying of Petty-toes, and one of Slices of Bacon : Go on doing so, till you have put in all your Slices ; then put in a good Glass of Spirit of Wine, some Coriander-seeds, Bay-leaves, and a Bottle of white Wine ; cover it with the said Slices, cover the Stew-pan, lay it down with Paste, and let it stew softly, about ten or twelve Hours, with Fire under and over ; when done, and cold, strew them with Crums of Bread, broil them, and serve them up hot for a Side Dish,

THEY may also be done with less Charge in using Hogs Maws, instead of Bacon, dressing them, the same Way.

AT another Time, dip your Petty-toes in Batter, strew them with Crums of Bread, broil them, and serve them up hot for a Side-dish.

AT another Time, dip them in Eggs, or a thin Paste, strew them with Crums of Bread, fry and serve them up.

A wild Boar's Head.

CUT it off close to the Shoulders, singe it over a blazing Fire, and scrape it with a Knife ; rub over the Places, where there is any Hair left, with a red-hot Fire-shovel ; being well singed, take out the Jaw-bones, and the Skin of the Snout ; bone the Neck, squeeze out the Water, take out the Brains, in the Place where you cut off the Neck-bone, and throw them away ; put the Head a soaking in cold Water, take it out to drain, and lard it with thick Bacon, well seasoned with Pepper, Salt, sweet Herbs, and fine Spice, without breaking the Skin ; put it in a Stew-pan, seasoned with sweet Herbs, fine Spice, pounded Salt-petre, and a pretty Deal of Salt ; cover it well, put it in a cool Place, and let it lie seven or eight Days in Salt ; then take it out, tie it up in a Napkin, and let it boil in a Kettle with seven or eight Bottles of good Wine, Bay-leaves, sweet Basil, Thyme, and Onions ; fill up the Kettle with Water, and set it on to boil, but let not the Head be too much done ; being done, take it off, let it cool, take it out to drain, put a folded Napkin in your Dish, lay the Head upon it, and serve it up for a Side-dish.

Another wild Boar's Head, the German Way.

SINGE this Head, as that before, put it in Salt, four and twenty Hours, boil it whole, without boning it, and put to it seven or eight Bottles of Wine, Onions, sweet Basil, Thyme, Bay-leaves, Cloves, Pepper, and Salt ; fill it up with Water, and set it a boiling ; being
boiled,

boiled, let it cool in its own Liquor, and serve it up, as the other, for a Side-dish.

WHEN it comes from the Table, put it again in its own Liquor; let it soak well, and do so till the whole Head is eaten. It may be kept, two or three Months, in this Liquor.

You may preserve the former Head, in the same Manner, being always put again in its own Liquor, after it comes from the Table.

Fowls or Capons in Galantines.

TAKE as many Fowls as you design to make Galantines, for each Fowl makes a Galantine; singe and pick them clean, slit them up the Back, and take off the Skin as neatly as possible, without breaking it. Take off the Flesh of your Fowls, cut it out, and some Pistachoes, into Slices, and place them in a Dish. Take the Remainder of the Flesh of your Fowls, with a Nut of Veal, a Piece of Bacon, some Beef-sweet, and a Piece of Ham cut all in small Bits; put it upon a Dresser with Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt, all together chopp'd small; add some Yolks of Eggs, and let your Stuffing be well relish'd; spread your Fowls Skins over a Dresser, and put over it a Laying of your Stuffing in its whole Extent; then a Row of Slices of the Flesh of your Fowls, another of Slices of Ham, one of Slices of Pistachoes, and one of the Yolks of hard Eggs; then again a Row of your Stuffing, doing the same with the aforesaid Slices, till your Skins be full; then sew well up your Skins, so that they may look, as if they were whole. Now put in a Kettle Slices of Bacon and Veal, lay over them your Fowls, season them, cover them with Slices Top and Bottom alike, and add a Pint of good white Wine, some Cloves of Garlic, and some Broth; let them stew softly, with Fire under and over, but not be too much done; being done, take them off, and let them cool in their Braise, to take the Taste; being ready to serve, dish them up whole over a Napkin, and serve them up for a Side-dish.

THESE Fowls, thus dressed, may also be cut out in Slices, to serve for garnishing large Side-dishes.

TURKIES and Capons, in Galantines, are dressed, in the same Manner.

A Goose in a Galantine.

SINGE and pick it clean, split it up the Back, and take off the Skin as clean as you can, without breaking it; bone well your Goose, and take all the Flesh, together with that of a Fowl, reserving the Breast cut in Slices; mix the rest of your Fowl's Flesh with that of the Goose, add a Nut of Veal, a Piece of Bacon, some Beef-sweet, and a Piece of Ham, all cut into small Bits; put all this upon a Chopping-board, with Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt; chop it small, and add some Yolks of Eggs; then pound it, and let it be well relish'd; spread the Skin of the Goose upon the Dresser, put a Laying of Stuffing in all its Extent over it, and lay upon it thin Pieces of Bacon and Ham, as also the Slices of the Breast of the Fowl reserv'd; make also a Laying of a Quarter of a Pound of sweet Almonds, with the same Quantity of Pistachoes blanch'd cut in Slices,

and another of Yolks of Eggs ; do this alternately, till the Skin of your Goose be filled ; then sew up the Skin of your Goose, to make it seem to be the very Goose itself. Now put in a Stew-pan Slices of Bacon and Veal, and the Goose upon it ; season it, lay your Slices Top and Bottom alike, and add a Bottle of good white Wine, some Cloves of Garlic, and some Broth ; cover the Stew-pan, let it stew softly with Fire under and over, and let not your Goose be too much done ; being done, take it off, and let it cool in its own Liquor, to take the Relish ; being ready to serve, dish it up whole over a Napkin, and serve it up hot for a Side dish.

A Turkey with its Jelly.

TAKE a large Turkey, cut off the Wings, singe, pick, and gut it clean, without cutting the Vent ; truss it, lard it with thick Bacon well seasoned, tie it with Packthread, and let it stew in a white Braise, as was done with the Capons and Fowls in Galantines ; being done, let it cool, and, when you dish it up, put its Jelly over it.

Fish-ham.

TAKE the Flesh of Carps, Eels, fresh Salmon, and the soft Rows of the Carps ; chop and pound all this, season'd with Pepper, Salt, sweet Herbs, and fine Spice, and add fresh Butter ; make thereof the Form of a Ham, lay upon it the Skin of the Carps, and sew it up close in a Cloth ; boil it in Half Brandy, Half Wine, and a small Quantity of Water, season'd with Cloves, Bay-leaves, and Pepper, let it stand, till cold, in its own Liquor, and serve it up.

You may also slice it, as real Ham.

You may dress a Shoulder or Leg of Mutton, after the same Manner, as also Fowls, Pigeons, Pullets, Turkies, Ducks, or any other Things of that Kind.

Ham in a Braise.

CLEANSE it well, and soak it, seven or eight Hours ; put in a Fish-pan some Slices of Beef and Bacon, with the Ham season'd with Onions, Sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves ; moisten it with Water, and set it a boiling ; when half done, put in one or two Bottles of Wine ; being quite done, take it out to drain, take off the Rind, dish it up with a thick Pepper and Vinegar Sauce under it, and serve it up hot for a Course.

At another Time, dress it, after the same Manner, strew it with Bread, to make it get a Colour, and serve it cold for a Side-dish.

Ham in Caul.

CLEANSE this Ham, and boil it, as that before ; being done, take it out, take off the Rind, and Part of the Fat ; make a Stuffing thus, *viz.* Take of all Sorts of roasted Fowls Flesh, as much as you think fit, a Calf's Udder, with a Piece of Bacon blanch'd, Parsley, green Onions, and Mushrooms chopp'd small, season'd with Pepper, Salt, sweet Herbs, and fine Spice, all minced small ; add a Piece of the Crum of Bread boil'd in Milk, and pound it, putting to it some Yolks of Eggs ; being pounded, put it upon the Ham, instead of the Fat, which you took off from your Ham, and wrap it up in the Caul close together ; then baste it with Butter, strew it with Crums of Bread,

Bread, put it in the Oven, to get a Colour, dish it up with a thick Pepper and Vinegar Sauce under it, and serve it up.

You may garnish it with Spinage, or Colliflowers, or both these together, or with Chickens, or Pigeons, putting an Essence of Ham over them, or Butter well thickened.

Ham boil'd for the last Course.

CLEANSE it, put it a soaking in Water, about five or six Hours, wrap it up in a Cloth with a Handful of Hay, and set it a boiling in Water, season'd with Onions and sweet Herbs; being boiled, let it stand, till half cold; then take it out, and take off dextrously the Rind; if it is of a good Colour, let it be as it is; in serving it up, strew over it a little pounded Pepper and Parsley chopp'd small; being quite cold, serve it up.

At another Time, strew it with Crums of Bread, and let it get a Colour in the Oven, or by Means of a red-hot Fire-shovel.

Ham roasted.

CLEANSE it, put it a soaking, about six or seven Hours, spit it, and roast it; whilst it is doing, besprinkle it with hot Water; being almost roasted, drain the Water in the Dripping-pan, take off the Rind, and moisten it with two Bottles of *Spanish* Wine; being done, take it off, dish it up, with a thick Pepper and Vinegar Sauce under it, and serve it up for a Side-dish.

THIS Sort of Ham serves likewise for a Course, either hot, or cold.

Ham roasted, the Dutch Way.

CLEANSE it, boil it in full Water, three or four Hours, and take it out; take off the Rind, stick it with about fifty Cloves, and spit it; put it before a good Fire, about two or three Hours, more or less, according to its Bigness; when done, serve it up with a Gravy-sauce under it, or a thick Pepper and Vinegar Sauce, or with Mustard, Gravy, and a Dash of Vinegar together.

THE Sauces are also serv'd up asunder in Saucers, and the Ham by itself.

Ham dress'd, without Fire, or Water.

TAKE a good Ham, cleanse it from all the Nastiness about it, and take off the Rind; spread a Cloth, in one End of which put Thyme, sweet Basil, and Bay-leaves; put upon it the Ham, the fat Side downwards, and season it Top and Bottom alike, adding Cloves and Pepper; lay one Fold of the Cloth over it, besprinkle it with some Glasses of Brandy, and fold it up quite in the Cloth, with a Cere-cloth over it, being tied with Cords made of Hay, close one to another; then bury it in Horse Dung, forty Hours, the Dung being two Feet Diameter all round, and two Feet deep Top and Bottom; after that Time, take it out, and serve it up, as another Ham.

You may also do it, thus, without taking off the Rind.

C H A P. XXVIII.

Of Ragouts for first Courses.

A Ragout of Craw-fish for Flesh-days.

PICK several Craw-fishes, and take their Tails, which put on a Plate with some little Mushrooms, several Slices of Truffles, and a Bunch of sweet Herbs; the Whole being season'd with Salt and Pepper, let it take a Fry with melted Bacon, or Butter, in a little Stew-pan, moisten it with some Gravy, and stew it on a slow Fire; being stewed enough, take its Fat away, thicken it with some Cullis of Craw-fish, and put it on hot Ashes, taking Care not to let it boil, lest it turn; put therein several Heads of Asparagus, and Artichoke Bottoms, when they are in Season. When your Ragout is done, dish it up, and serve it hot for a second Course.

THIS Ragout is to be used in all Sorts of Dishes with Craw-fish.

A Ragout of Craw-fish for Fish-days.

BOIL your Craw-fish, pick them, take their Tails and put them in a Plate with some little Mushrooms, and several Truffles cut in Slices, throw the Whole in a Stew-pan, with a little Salt and Pepper therein, and let it take a Fry in some Butter; after which, moisten it with some Fish-broth, to be stewed on a slow Fire; your Ragout being done, and relishing, take its Fat away, thicken it with a Cullis of Craw-fish, dish it up, and serve it hot for a second Course. You may make Use of this Ragout, for all Sorts of Dishes with Craw-fish, on Fish-days.

A Ragout of Oysters for Fish-days.

OPEN several Oysters, put them with their own Liquor in a Stew-pan, and let it keep a little on a Stove; take them out of the Pan, one after another, and put them in a Plate; fry a little, in some Butter, several little Mushrooms, moisten them with some Fish-broth, season them with a little Salt and Pepper, and a Bunch of sweet Herbs, and let them stew on a slow Fire; being done, take their Fat away, thicken them with some Cullis, and put the aforesaid Oysters therein; after which, taste your Ragout, to know if it be palatable, and take Care, that your Oysters do not boil; when you are ready, put the Ragout in a Dish, and serve it hot for a dainty Dish. This Ragout may likewise be used, for all Sorts of Fish with Oysters, on Fish-days.

Another Ragout of Oysters for Fish-days.

OPEN some Oysters, and put them in a Stew-pan; take a few Mushrooms, with a little shredded Chibbol and Parsley; put together, in another Stew-pan a little Butter, with a little fine Flour, and make them grow yellowish; which done, put the aforesaid Mushrooms,

Mushrooms, Chibbol, Parsley, and Oysters therein, let the Whole take seven or eight Turns of the Pan, wet it with some of your Oyster Liquor, and a little Fish-broth, and put a little Pepper therein; be careful, that your Oysters do not boil too much, and thicken your Ragout with some of your Cullis, or some of the Cullis of Craw-fish, putting the Juice of a Lemon therein; take Care, that your Ragout be palatable, and make Use of it for all Sorts of Meat that require a Ragout of Oysters.

A white Ragout of Oysters.

TAKE a Stew-pan, and put therein a good Bit of Butter roll'd in fine Flour, shredded Parsley, Nutmeg, pounded Pepper, Half a Lemon, cut like little Dice, a shredded Anchovy, and several Oysters, with their Liquor; put the Whole on the Fire, to thicken the Sauce; when it is relishing enough, put it in a Dish, and serve it up hot for a dainty Dish.

You may use this Ragout with Fish, Chickens, or any such other Fowl you please, for a first Course.

A Ragout with the Heads of Asparagus.

CUT the Heads of some Asparagus, and whiten them; when blanched enough, put them in a Stew-pan, with some Cullis and a little Essence of Ham, and let the Whole stew on a slow Fire; when stewed enough, throw therein a Bit of Butter no bigger than a Nut, dipp'd in some fine Flour, and stir your Ragout now and then; take Care, that it be relishing, pour in it a little Vinegar, and serve it hot. You may make Use of this Ragout for all Sorts of Fowls, or other Meat.

A white Ragout of Asparagus.

CUT and blanch some Asparagus, as before; put them in a Stew-pan, with a Bit of Butter; fry them a little, powder them with Half a Spoonful of fine Flour, moisten them with Broth, season them with Salt and Pepper, and let them be stewed; make a Thickening with several Yolks of Eggs, diluted with some Broth, and put therein a little Nutmeg; your Asparagus being relishing, thicken them with the said Yolks, and make Use of this Ragout to put under some larded Collops, or other Sorts of Meat,

A Ragout of Endives.

TAKE some of the best white Endives, pick them, and blanch them in boiling Water; after which, put them in cold Water, squeeze them well, and put them on a Table to be minced a little; this done, put your Endives in a Stew-pan, moistening them with a clear Cullis of Veal and Ham, and let the Whole be stewed on a slow Fire. When this is stewed and grown relishing, make Use of it for every Sort of Dish with Endives; but, if this Ragout is not thought thick enough, put in a little Essence of Ham, or a little Cullis therein, before you serve it.

Another Ragout of Endives.

THESE Endives must be prepared, as those that precede, with the following Difference only, that is to say, when they are minced,

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fry them with a good Bit of Butter, moisten them with Broth, instead of Cullis, and, when they are relishing, thicken them with a Thickening of Yolks of Eggs and Cream. You may make Use of these Endives with all Sorts of larded Collops, Veal-cutlets, and Fillets of any Meat.

Another Ragout of Endives.

TAKE five or six Heads of Endive, pick them, taking only their Stocks cut in Bits as long as Half a Finger, blanch them, and put them in fresh Water; after which, squeeze them, and put them, with some Gravy and Cullis, in a Stew-pan on a Stove, to be stewed slowly, till it be enough, and make Use of it for all Sorts of Dishes with Endives.

A Ragout of Celery.

TAKE some Heads of Celery, pick and blanch them; being blanched, take and squeeze them out of the Water, and put them in a Stew-pan with a Cullis, to be stewed on a slow Fire; after which, thicken them with the Bigness of a Nut of good fresh Butter, dipped in fine Flour, continually stirring the Stew-pan. This Ragout being relishing, put a little Vinegar therein, taking Care to make it look handsome, but not too thick, and serve it with all Sorts of Meat.

A Sorrel-sauce for Flesh-days.

PICK some Sorrel, put on a Stove a Stew-pan half full of Water, and, when it is boiling, put your Sorrel therein; take it out of the Water, drain it, and squeeze it, as if it was Spinage; this done, put your Sorrel in a Stew-pan, moistening it with Cullis and Gravy, and seasoning it with Salt and Pepper, to be stewed on a slow Fire. When this Ragout is stewed enough, put a little Essence of Ham therein, to make it relishing, and make Use of it for what you please.

A Ragout of Sorrel for Fish-days.

PICK, wash, drain, and shred some Sorrel; put it on a slow Fire in a Stew-pan, with a Bit of Butter, some Salt, Pepper, Parsley, Chibbol, and shredded Mushrooms, if you have any; being stewed, put therein a Bit of Butter, dipped in fine Flour, and thicken it with a Thickening of Yolks of Eggs, proportionable to the Largeness of your Ragout, taking Care that it be relishing; make Use of it for Eggs with Sorrel, broiled Fish, and every Thing with Sorrel. You may fry your Sorrel on Flesh days, adding therein some Hearts of Lettuces, Cullis, and Gravy.

Lettuces, Lady Simone's Way.

TAKE some headed Lettuces, blanch them, putting them in warm Water, but not a Minute, and drain them immediately; mince and mix together some Whites of roasted Pullets, or Capons, with some Ham, Mushrooms, a little Parsley and Chibbol, a Calf's Udder, a little blanch'd Bacon, some Crums of Bread, boiled with Cream, and four or five Yolks of raw Eggs; seasoning the Whole with Salt, Pepper sweet Herbs, and all Spices; then take your Lettuces, squeeze them one after another, holding them in your Hand, the Head downwards, and extending each Leaf thereof, that you may the more easily

ly come to the Heart, in order to take it out, without breaking any of the Leaves; instead of the Heart, put in each of them some of the preceding Stuffing, over which raise up all the Leaves, putting also some Stuffing between them, tying each Lettuce so stuffed with packthread; this done, put your Lettuces a stewing, with two Pounds of Veal, cut in Slices, placed in the Bottom, with some Slices of Bacon and Onions; the Whole being seasoned with Salt, Pepper, Cloves, Bay-leaves, and sweet Basil, cover it with Slices of Bacon, and let it be stewed. Your Lettuces being done, drain them, take the Packthread off them, lay them in their Dish, with a white Cullis, or Essence of Ham, over them, and serve them hot for a small Dish. You will find the Manner of making this white Cullis, in the Article of *Cullisses*. These Lettuces are used for garnishing all Meats.

Other Lettuces, Lady Simone's Way, fried.

YOUR Lettuces being stuffed and stewed, as before, and also drained and untied, beat three or four Eggs, as if it was for a Pancake, dip your Lettuces therein, one after another, and throw over them some Crums of Bread; fry them in some Hog's-lard, making them yellowish, and serve them hot for a small Entry.

A Ragout of Lettuces for all Sorts of Dishes.

TAKE some headed Lettuces, of which take the Leaves out, till you come to the Heart; wash them, and blanch them in boiling Water; after which, put them in cold Water, out of which being taken, drain and squeeze them, and boil them with a Spoonful of good Broth. These Lettuces being stewed, taken out of the Pan, and drained, put them in another Stew-pan, with a little Cullis and Gravy; let the Whole stew, taking Care that it be relishing, put the Juice of a Lemon therein, and make Use of it for all Sorts of Fowls and Meat for a first Course.

A Ragout of the Stocks of Purslane.

TAKE some Stocks of Purslane, pick them, cut them as long as your Finger, and let them be half boiled in some Water, as Cardoons; your Stocks being blanched, squeeze them, put them in a Stew-pan, with some Cullis and Gravy, and let the Whole stew together; this done, put therein the Bigness of an Egg of Butter, dipped in fine Flour, continually stirring the Stew-pan; taste it, to see if it be palatable, and put a little Vinegar therein. This Ragout is to be used for all Sorts of First-course Dishes, as for Example, Collops of Veal, Pullers, Legs of young Turkeys, Pigeons, and Mutton, when you design to serve them with Stocks of Purslane.

A Ragout of Cucumbers.

TAKE several Cucumbers, peel them, and cut them in two, to take their Seeds away; marinate them, two Hours, in Vinegar, Salt, Pepper, and Slices of Onions; this done, drain your Cucumbers, and put them, with some melted Bacon, in a Stew-pan on a Stove, to fry a little; after which, moisten them with Gravy, and let them stew on a moderate Fire. This Ragout of Cucumbers being done, take its Fat away, thicken it with some Cullis, take Care that it be relishing, and make

make Use of it for all Sorts of Meats with Cucumbers, either roasted, or stewed.

A Ragout of Cucumbers, after another Manner.

TAKE some Cucumbers, which being peeled and cut in four, take their Seeds away, cut them in thin Slices, and put them in a Stew-pan to marinate, with a little Salt and Pepper, some Slices of Onions, and a little Water and Vinegar; these Cucumbers being sufficiently marinated, throw them in a clean Linnen-cloth, to squeeze their Water through it. Then put on a brisk Fire a Stew-pan, in which put some Butter, or Bacon, with your Cucumbers, to fry them a little; being fried, powder them over with a little fine Flour, moisten them with Gravy, and so let them stew slowly. When this Ragout is enough, take its Fat away, and make Use of it for all Dishes with a Ragout of Cucumbers. The Cook employed may order them, as he thinks proper.

Another Ragout with Cucumbers.

TAKE some Cucumbers, which, being peeled, and their Seeds taken away, cut in long Slices, and put them on the Fire in a Stew-pan, with a little Broth out of the Bottom of your Kettle; your Cucumbers being dressed, take them out of the Pan, and drain them; put them in another Stew-pan with some Cullis, and a little Essence of Ham, to be stewed together. When this Ragout is enough, make Use of it for Fowls, young Turkies, Pullets, and what you think fit.

A Ragout of stuffed Cucumbers.

TAKE some Cucumbers, and, after you have peeled them and scooped their Seeds away, blanch them in boiling Water, just to take a Boil in it, take them out, and put them in fresh Water; make your Stuffing, after the following Manner: Take of Veal, boiled Ham, blanched Calf's Udder, Beef-sweet, and Bacon, a little Bit of each, and mince them well; seasoning them with Salt, Pepper, sweet Herbs, All-spice, some Mushrooms, if you have any, Parsley, shredded Chibbol, some Crums of Bread boiled in Milk, and two Yolks of Eggs; the Whole being minced and mixed together, fill your Cucumbers with it. Then take a Stew-pan, and, having put several Slices of Bacon on the Bottom of it, place your stuffed Cucumbers over them, moistening them with some Broth out of the Bottom of your Kettle, and seasoning them with Salt and some Slices of Onions; your Cucumbers being dressed, take them out, and drain them; after which, put them in another Stew-pan, to stew with some Cullis and Essence. You may use this Ragout with Pullets, fat Fowls, young Turkies, and what other Meat you think proper for a first Course.

C H A P. XXXI.

Of Fritters.

A Fritter called Benoiles, or Pets de Putain.

PUT in a Stew-pan some Water, Butter the Bigness of a Walnut, and a little Salt, with green Lemon-peel preserved and cut small; let

let it boil on a Stove, put in it two Handfuls of Flour, stir it with all the Strength of your Arms, to make your Paste come off easily, take it off, pound it with two Eggs, mix it with two Eggs more, and so put two Eggs at a Time, to the Number of ten or twelve, put into your Paste, to make it the finer; this done, put it in a Dish, or a Plate; get some hot Hog's-lard in Readiness, form your Benoiles with the Handle of a Skimmer dipped in your Lard, and make them as big as you please. Being fried, put them in Powder-sugar, pouring Orange-flower Water over them, and serve them up hot for a dainty Dish.

ANOTHER Time, instead of Water take Milk, and your Fritters will be the more delicate.

A dainty Dish of Fritters, with the White of a Fowl.

TAKE some Rice, let it go through five or six Waters, dry it well before the Fire, pound it in a Mortar, and strain it off in a Boulting-cloth; put it in a Stew-pan, and mix it with Milk and two or three Eggs, with both Yolks and Whites; add to it a Pint of Cream, put it on a Stove, and keep it stirring; season it with Sugar, preserved Lemon-peel, and rasped green Lemon-peel; put more to it, with the White of a roasted Pullet chopped; this done, make your Paste, as if it were for a Pastry-cream; roll your Paste, cut it into small Bits, made into small Balls, the Bigness of a Button, and fry them in Hog's-lard. Being fried, strew them with Sugar, and serve them up hot for a dainty Dish.

THESE Fritters may be served up on a Plate, as they are coming hot out of the Pan.

Another Sort of Fritters.

SCALD some sweet Almonds, pound them, and moisten them now and then with a little Spring-water, to hinder them from turning to Oil; being pounded, take them out, and pound preserved Lemon-peel, with some Yolks of Eggs hard-boiled, and Biskets of bitter Almonds, putting in it a little pounded Cinnamon; besprinkle it with Orange-flower Water, and put in it your Almond-paste, with the Whites of three or four Eggs, beat up to Snow, and some powdered Sugar, and some fine Flour; mix the Whole together, to make a Paste proper to be rolled up, roll it, and cut it in Bits, which Bits keep asunder, so that they may not stick together. When ready to serve, fry them in Hog's-lard, strew some Sugar over them, and serve them up for a dainty Dish.

Fritters in the Shape of Poppies.

TAKE about a Pound of fine Flour, and put it in a Stew-pan, with twelve Yolks and the Whites of ten Eggs, and mix it with Milk; make your Paste so thin, that it may not stick to your Fingers, if dipped in it; put in it some green Lemon-peel rasped, with one or two Ounces of Sugar, some Cinnamon pounded, preserved Orange-flower, which must prevail, preserved Lemon-peels cut small, a Glaſs of good Brandy,

py, and some Salt; put on the Fire some Hog's-lard, dip into it a certain Iron-mould, shaped as seen in a Print in this Book, to give your Fritters the Form of the Mould, which Mould depends on the Variety of Fancies. Your Mould coming out of the Hog's-lard warm, dip it into your Paste, which must not run over your Mould; put your Mould into the same Hog's-lard, and the Fritter, being coloured, will fall of itself out of the Mould; turn your Fritter in the Hog's-lard upside down, and, being yellowish, take it and lay it on a Dish turned upside down; keep your Mould continually in the Hog's-lard, that you may go on making your Fritters, doing the same again, as before; taste it, and, if it be not sweet enough, put more Sugar in your Paste, but not too much. Your Fritters being done, put one after another on a clean Table, strew them with double-refined Sugar, and colour them with a red-hot Fire-shovel. They serve for a dainty Dish, heaped up in Pyramids. You may make them two Days before you serve them, keeping them in a dry Place, and they will be as good as when fresh made.

Fritters called au Poin du jour, in the Form of a Wafer.

TAKE two Handfuls of fine Flour, stir it in Milk lukewarm, and a little Brandy, or in Sack; season it with Salt, Sugar, a little green Lemon rasped, and some preserved Lemons cut very small, adding to it the Whites of three or four Eggs beaten up to Snow; heat Hog's-lard in a Frying-pan, as small as the Bottom of a Table-plate, put a Funnel with three Pipes over your Pan, pouring into it your Batter, and take but little of it at a Time; keep your Funnel moving, all the Time your Batter is running into your Frying-pan, and turn your Fritters presently, because they will be immediately coloured, to try, whether they will do; put one of them on a Rolling pin, to get the Shape of a Wafer rounded; the first Fritter being the Sample you are to go by, if too thick by taking too much Batter, take the second Time a lesser Quantity, and keep your Batter pretty thin. Your Fritters being done, colour them with melted Sugar, strew them with a certain Sort of small Sugar-Plums of divers Colours, called *Non-parils*, dish them up, and serve them for a dainty Dish.

Fritters called en Bilboquet.

TAKE two Handfuls of fine Flour, break some Eggs in it, mix it with Milk, and season it with a little Salt, some Sugar, pounded Cinnamon, green Lemon rasped, and Lemon peel preserved, cut small; take a small Stew-pan, rubbed with Butter, and put in it your Preparation; let it be done over a slow Fire, without stirring it, or baked; your Batter being ready, take it out of the Pan, and cut it in Pieces a Finger's Length and Breadth, cut across at each End with the Point of your Knife, that your Fritter may be opened in the Form of a * *Bilboquet*; your Hog's-lard being hot, put in your Pieces, by Degrees, one after another, because this Sort of Fritters will rise very much;

* A Stick hollowed at both Ends with a Line, in the midst of which a Bullet hangs for Children to play with.

being

being fried, strew them with Sugar, and serve them up hot for a dainty Dish.

Cream-fritters.

TAKE such Cream as is described, in the Chapter of dainty Dishes; which, being cold, make small Balls, the Bigness of a Coat-button, and a Batter with a Handful of fine Flour, and a Couple of Eggs, mixt with some Milk; keep ready some hot Hog's-lard, put some of these Balls made with Cream into your Batter, but not too many at once, and throw them immediately in the Hog's-lard. Being taken out, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up hot for a dainty Dish.

Elder-fritters.

TAKE five or six Tufts of blossomed Elder, break each of them in two or three Parts, putting them in a Dish, and strew them with Sugar, pouring over them some Sack, or *French Brandy*; let them soak in it, two Hours, keep them covered, and stir them now and then; put in a Stew-pan a good Handful of fine Flour, with three Eggs, the Whites of which beat up to Snow; mix your Flour with some white Wine, or Beer; put in it a little Salt, and then the Whites of your Eggs; put some hot Hog's-lard over the Fire, put your Elder-flowers in your Batter, and put in the Hog's lard. When ready, dish them up with a little Orange-flower Water over them, and serve them up hot for a dainty Dish.

Fritters with Vine-leaves.

TAKE the smallest Vine-leaves you can get, take off the great Stalk, and put them in a Dish with some *French Brandy*, green Lemon rasped, and Sugar; put in a Stew-pan a good Handful of fine Flour, mixt with some white Wine, or Beer; then put in your Vine-leaves, fry them immediately, place one after another in the Hog's-lard, and see they do not stick together; let them be pretty well coloured, when fried, and strewed with Sugar, and glazed with a red-hot Fire-shovel; serve them up hot for a dainty Dish.

Purslane-fritters.

TAKE young Purslane made up in small Bunches, each of three or four Sprigs, keep them in a Dish, about a Couple of Hours, with a little *French Brandy*, Sugar, and rasped Lemon; then mix a good Handful of fine Flour with two Yolks of Eggs, in white Wine, or Beer, with the Whites beat up to Snow; put Hog's-lard over the Fire, throw your Bunches of Purslane in your Batter, and fry them directly one after another; let them be pretty well coloured, strew some Sugar over them, and serve them up hot for a dainty Dish.

Apricock-fritters.

GET some Apricocks not over-ripe, open them in two, and keep them in a Stew-pan, with a little Sugar and a Glass of *French Brandy*, about two Hours, stirring them now and then; put in another Stew-pan a good Handful of fine Flour, mixt with some white Wine, or Beer; but Wine is better than Beer; put Hog's-lard on the Fire, throw your Apricocks into Batter, and fry them immediately; let your

Fritters

Fritters be pretty well coloured, strew them with some Sugar, glaze them with a red-hot Fire-shovel, and serve them up hot for a dainty Dish.

HERE in *England*, where Apricocks are waterish, they must make a Batter; but, in *France*, they only dip them in fine Flour.

PEACH-FRITTERS are made, after the same Manner.

Apple Fritters, the Bavarian Way.

TAKE some Apples, pare them, cut them in four, take their Kernels away, and cut them in round Bits; put them, for about a Couple of Hours, in a Stew-pan, with Sugar, a Stick of Cinnamon, and *French Brandy*, and stir it now and then; put some Hog's-lard over the Fire, take out your Apples, drain them, and strew them with fine Flour; then fry them, let them be pretty well coloured, dish them up, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up for a dainty Dish.

Another Sort of Apple-fritters.

TAKE some Apples, pare them, cut them in Slices, put them in a Stew-pan with a little Brandy, white Wine, and a Stick of Cinnamon; make a Batter with a Handful of fine Flour, mixed with Beer; put Hog's-lard over the Fire, dip your Apples in the Batter, and then in the Hog's-lard; when pretty well coloured, strew them with Sugar, glaze them, as before, and serve them up hot for a dainty Dish.

Another Sort of Apple-fritters, with Marmalade of Apricocks.

PARE your Apples, cut them in Slices, the Thickness of a Finger, and make some Holes round them, to put in your Marmalade; keep them a little While in a Dish, with some *French Brandy*, Sugar, pounded Cinnamon, and Lemon rasped; make a Batter with a Handful of fine Flour, mix it with Wine, or Beer, put Hog's-lard over the Fire, fill the Holes made round your Apples with Marmalade, dip them one, after another, into your Batter, and fry them; let them be pretty well coloured, and serve them up, strewed with Sugar and glazed.

Fritters in Wafers.

GET some preserved Apricocks, or Marmalade, and a Handful of fine Flour, moistened with Beer; put in each Wafer an Apricock, or some Marmalade, which cover with another Wafer; the two Wafers being joined together, dip the Edge of your Wafers in your Batter, fry them in Hog's-lard, and do the rest, as before.

Syringed Fritters.

PUT in a Stew-pan about a Pint of Water, and a Bit of Butter, the Bigness of an Egg, with some green Lemon-peel rasped, preserved Lemon-peel, and crisped Orange-flower; put all these over the Fire, and, when boiling, throw in it some fine Flour; keep it stirring, put in it, by Degrees, more Flour, till your Batter be thick enough; then put it in a Mortar with Almonds pounded, or bitter Almond-biskets, and two Eggs, Yolk and White; temper it with Eggs farther, till your Batter be thin enough to be syringed; fill your Syringe, and, your

your Hogs-lard being hot, syringe your Fritters in it, to make of it a true Lover's Knot; being pretty well coloured, strew them with Sugar, and serve them up hot for a dainty Dish.

At another Time, rub a Sheet of Paper with Butter, over which syringe your Fritters, and make them in what Shape you please; your Hog's-lard being hot, turn the Paper upside down over it, and your Fritters will easily drop off; when fried, strew them with Sugar, and glaze them, as before.

C H A P. XXX.

Of Lent Soups.

A Broth for all Sorts of Lent Soup.

PUT over the Fire, in the Evening, a Kettle full of Water, with Pease, of what Quantity you please, with Carrots, Parsnips, Celery, Cabbage, Leeks, Turneps, Onions, and Cloves, and let all these boil, till next Morning; being well boiled, take off your Kettle, and let the Liquor settle. Put a Stew-pan over the Fire with Carrots cut into two, some Parsnips and whole Onions, with some Butter; cover the Stew-pan, but stir it now and then; your Roots having got a good Colour, moisten them with your Pease-soup, put all your Roots with their Liquor in a Pot, or Kettle, and fill it up with your Pease-soup; let it stew softly, season it, put in a Bunch of Celery, one of Leeks, one of Parsley-roots, and a Mignonette; if you have any Carcasses of Fish, put them to it, for all Sorts of Fish are good to the Purpose, provided they have no Scent of muddy Water. This Broth is good to moisten all Sorts of Cullis made with Fish, or Soups made with Herbs, Onions, Cabbage, or Lentils. This is the Foundation of all Lent Soups, and the Broth for Olio's is made after the same Manner, for the Cullis only makes the Difference.

A Soup with Lentils and Oil, the Provençal Way.

PICK some Lentils, wash and boil them with your Pease-soup; when half boil'd, put two Spoonfuls of good Oil to them, a Dozen of Cloves of Garlic, some Onions, one of them stuck with Cloves, a Spoonful of Fish-jelly, and two Glasses of Champaign; your Lentils being dress'd, take out the Onions, skim off the Fat, and let them be relishing, but not too thick. Put some Crust of Bread in your Dish, place in the Middle a large Piece of the first Cut, and put in it Half a Ladle of the thinnest Broth of your Lentils, with a little Fish-jelly; let these Crusts be well soaked, and, when they stick to the Bottom of your Dish, garnish it round with some fry'd Bread, pour in it your Lentils, and serve them up hot.

A Soup with Cabbage and Oil, after the Provençal Manner.

PUT some blanched Cabbage in a Kettle, without tying it, with
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Half a Dozen of Onions, as many Carrots four Cloves of Garlic, two Spoonfuls of good Oil, and a Spoonful of Fish-jelly; fill your Kettle with the aforesaid Broth, and let your Cabbage be well boiled; this done, take out the Carrots and Onions, and skim off the Fat. Then take a chipped Soup-loaf, cut off the Crusts, and put them in a Stew-pan, with some of your Cabbage-broth; let them be soaked, dish up your Soup, place your Cabbage round it with a large Crust in the Middle, pour more Broth into it, and serve your Soup up hot.

A Soup with Soles.

TAKE some good fresh Soles, scrape and wash them; if they are small, stuff two of them, but, if they are large, stuff one only; thus stuffed and baked, put them over your Soup, in the Middle of the Dish; take out the Bone, take some of its Flesh, with some of that of a Carp, some Mushrooms, a little Parsley and shred Chibbols, season it with Pepper, Salt, sweet Herbs, fine Spice, two or three Yolks of Eggs, and a Piece of Bread, the Bigness of an Egg, boiled in Cream, and mince it well; fill your Sole, or Soles, with this Stuffing, and rubb'd with fresh Butter. Take a Stew-pan, or silver Dish, salt and pepper it, place your Sole, or Soles, in it, with some melted Butter over them, strew them with Crums of Bread, and colour them in the Oven, or under the Cover of a Baking-pan; fry three or four more Soles, and cut their Flesh in Slices, to garnish the Dish with; take the Crust of a *French Rowl*, soak it in a Stew-pan, dish up your Soup, garnish your Dish with the Slices of your Soles, pour your Cullis over them, and serve them up hot. The Way of making this Cullis you will find in the Chapter of *Cullisses*.

Crusts with Lentils.

CUT a Loaf in two, and take out the Crum; put the Crusts in a Dish, let them soak with Fish-broth, till they stick to the Dish, pour over it your Cullis of Lentils, and serve it up hot. The Way of making this Cullis of Lentils see, in the Chapter of *Cullisses*. Soups of Lentils are made, the same Way, only that there you must soak the Crust in a Stew-pan, and dish it up with the Cullis over it. Garnish your Dish with your Oysters, put over it your Pike with your Cullis, and serve it up hot.

At another Time, make Use of a Cullis of Craw-fish, or of a white Cullis. See the Chapter of *Cullisses*. You may make a Soup with Eels, the same Way, but use Turneps, instead of Oysters.

A Soup with Almond-milk.

TAKE one or two Pounds of Almonds, scald and pound them, moisten them with a little Water, and keep a Stew-pan ready over the Fire with lukewarm Water salted a little; pour this Water into a Pan to your Almonds, strain it well two or three Times through a Sieve, and put it in a Kettle with Sugar, and a Stick of Cinnamon; let it boil slowly, cut some Bread in thin Slices, and, when dry'd before the Fire, let them soak with your Almond milk; pour over your Bread a sufficient Quantity of the same Milk.

Boil about two Pints of Water in a Kettle, and put in the Crum of two *French Rowls*, mixt and pounded with Almonds; and let it soak
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three or four Hours, with Sugar and Cinnamon, strain off the Almond-milk, the rest done, as before, and garnish your Dish with March-pane or Bread fried.

A Soup called Pottage de Sante, or of Health, with Fish.

TAKE about half a Peck of dried green Pease, boil them in a large Kettle of Water, let the Broth settle, and pour the thinnest of it into another Kettle, with eight or ten Onion, a Bunch of Carrots, a Bunch of Parsnips, Parsley-roots, and, two Ladles of the Juice of Onions; season it with Salt, let it boil, and add a Bunch of Endives and a Bunch of Celery: At another Time, instead of these Herbs, put in *Roman* Lettuces, or some Cucumbers, with Sorrel and Purslanes with a Bunch of Chervil; let the Broth be palatable, soak some Crusts of Bread in it, and in your Dish garnish it, according to the Season; pour over it more of the same Broth, put a Crust of Bread in the Middle, and serve up your Soup hot.

A white Onion Lent Soup.

PEEL two or three Dozen of small Onions, blanch them in boiling Water, drain them, and put them in a small Kettle, to boil in some of your Soaking-broth; whilst this is doing, make a white Cullis, as follows, *viz.* Take two Ounces of sweet Almonds, peel and pound them, moisten them now and then with some Milk, and add four Yolks of hard boiled Eggs to them, with some Crum of Bread soaked in Broth; pound and mix it together, strain it off into a Kettle, with two or three Ladles of your Soaking-broth, and keep it hot. Then let the Crust of a *French* Rowl soak in your Onion-broth, and put a large Crust in the Middle; when ready to serve up, pour some of your white Cullis over it with your Onions, and serve it up hot.

A Lent Soup of Lentils.

BOIL Lentils with some Pease broth, and put a Piece of Butter into a Pan of the Bigness of an Egg, an Onion cut in Slices, and a Parsnip; fry these, till they are pretty brown, and moisten them with as much Fish broth, or of your Soaking-broth, as you please, according to the Quantity of Cullis you intend to make; season your Cullis with two or three Cloves, a little sweet Basil, Parsley, whole Chibbols, a Couple of Shalots, some Mushrooms, if you have any, and some Crusts of Bread, and let them soak. The Lentils being boiled enough, pound and put them into the Stew-pan with your Cullis to soak, strain it well through a Sieve with a Ladle into a Kettle, keep it hot, and add a silver Spoonful of whole Lentils reserved; then soak some Crum of Bread in your Soaking-broth, put into the Middle of your Dish a large Crust of Bread, taste it, let your Cullis of Lentils be relishing, pour them over your Soup, and serve it up hot.

A Craw-fish Soup.

SOAK some Crusts in your Soaking-broth, let them stick to the Bottom of your Dish, put in the Middle a large Crust, and pour a Cullis of Craw-fish over it. See the Way of making this Cullis, in the Chapter of *Cullisses*.

A Soup of green Pease.

SOAK some Crusts in your Soaking-broth, till they stick to the
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Bottom, put a large Crust in the Middle, pour into it some Soup of Pease strained off, and serve it up hot.

A Cabbage-soup.

TAKE some Savoy, or Cabbage, cut them into Halves, and blanch them; put them into cold Water, take them out, squeeze them, and tie them up in two or three Parcels; put them in a Kettle with Onions, Carrots, Parsnips, and Parsley-roots, a Dozen of each; moisten it with your Pease-broth, and season it with Cloves and Salt; let it boil together, and, when half boiled, put two Spoonfuls of Juice of Onions, and some brown Butter, into it; when boiled enough and relishing, soak some Crusts in a Stew-pan, which when soaked enough, dish them up with a large Crust of Bread in the Middle, and your Cabbage round it; let your Broth look well, pour it over your Soup, and serve it up hot.

A Soup with Cardes.

TAKE Cardes dressed for a dainty Dish, the smallest of which are to garnish your Soup; cut the others in Slices, and put them in a small Kettle, with some Cullis of Carps, or Craw-fish; put the Crust of a French Rowl into a Stew-pan, soak it in your Soaking-broth, dish it up, garnish it with Cardes, put a large Crust of Bread in the Middle, pour more Broth over it, and some Cullis, and serve up your Soup hot. The Way of making this Cullis see, in the Chapter of Cullises.

Milk-soup.

PUT good Milk over the Fire in a Stew-pan, or Kettle, with some Sugar, a Stick of Cinnamon, a Laurel-Leaf, and a little Salt; when it is near boiling, put in six Yolks of new laid Eggs, mixt with Milk, and strained through a Sieve, and keep it hot; cut some Bread into thin Slices, and dry them before the Fire; place them in your Dish, to soak in your boiled Milk, do not let it boil, and serve up your Soup hot. You may garnish it with Biskets or Meringues. If you do not thicken your Milk with Yolks of Eggs, pound Half a Pound of sweet Almonds, moistening them a little now and then with Milk, and strain them through a Strainer with some Milk, a little Sugar, and a Zest of green Lemons; pour the Liquor in a Stew-pan, warm it, pour it over your Soup, and garnish it, as before.

A Pumpkin-soup with Milk.

CUT your Pumpkin into Dice, fry them in a Stew-pan with good Butter, and seasoned with Salt, and add Parsley, Chervil, and sweet Herbs; put these fried Dice into an earthen Pot with boiling Milk, pour it over some soaked Crusts, and garnish the Dish with fried Bread.

A white Soup made with Peaches.

CUT and wash three or four Peaches, boil them in Water with Salt, skin them, reserve the best of them whole, and take off the Flesh of the rest; take two Dozen of sweet Almonds, peel and pound them, moisten them with a little clean Water, add the Flesh of your Peaches to them, mix and pound it well, put Onion, and some Parsnips cut into Slices, into a Stew-pan with a little Butter, toss them up two or three Times, and do not let them be too brown; add a little Parsley
and

and whole young Onions, moisten your Pan with some Fish-broth, put some Crums of Bread in it, Mushrooms cut in Slices, if you have any, and a little sweet Basil, and let it stew; then take your Collis out of the Mortar, mix it with the Broth in the Stew-pan, strain all together through a Sieve, and put it into a Kettle, or earthen Pot. Get some soft Roes of Carps blanched and drained, and boil them in a Stew-pan with some Fish-broth; this done, put it over a Charcoal Fire, soak some Crufts in your Soaking broth, put the reserved Peach in the Middle of your Dish, and garnish it with the soft Roes; let your Cullis be hot and relishing, pour it over your Soup, and serve it up hot. You may make Soups with either Quavivers, Pikes, Turbots, Flounders, Plaice, Burts, or Dabs, after the same Manner, there being no other Difference than that of the Fish.

A Soup with forced Carps.

TAKE a Couple of middling Carps, scald and skin them, take off the Flesh, put it on a Dresser with some Parsley, shred Chibbels, Mushrooms, and some fresh Butter, and season them with Salt, Pepper, sweet Herbs, and fine Spice; this done, mince it all together, mixing it with three or four Yolks of Eggs, and some Crum of Bread, boiled in Cream, and pound it in a Mortar. Take the Bones of your Carps, cut off the Ends of the Tail, and put them in a Baking-pan rubbed with Butter, and strewed with a little Salt; cover the Bones with your Stuffing, rubbed over with a Knife dipped in Eggs, to make it smooth, and bring it to its former Shape of a Carp; pour some melted Butter over your Carp, strew them with Crums of Bread, and, after having counterfeited the Scales with the Point of a Knife, send them to the Oven, or dress them, with Fire over and under. You may make a Cullis, as follows, *viz.* Take a Carp, skin, gut, and wash it, cut it into Bits, put it in a Stew-pan, with Butter and some Slices of Onion, cover the Pan, and let it stew slowly; your Carp being pretty brown, moisten it with your Soaking-broth and Fish-jelly. Brown, in another Stew-pan, a small Handful of fine Flour, with fresh Butter, and, when brown, mix it in the Stew-pan, where your Carp is; season it with Mushrooms, sweet Basil, Parsley, and Slices of Lemon; let it sweat slowly, and, when it is ready and relishing, take off the Fat, take your Carp out of the Stew-pan, strain your Cullis through a Sieve, and keep it warm in a Kettle. This done, soak some Crufts in your Soaking-broth, before you strain it off, and, when ready, dish up your Soup; garnish it with your Bits of Carps, or fried Bread, place in the Middle your forced Carps, with your Cullis over them, and serve this Soup up hot.

You may make Soups with all Sorts of forced Fish, after the same Manner.

A Soup made with Barbels.

CLEAN your Barbels, and put them into a Stew-pan, with a Glasse of white Wine; season them with Salt, Pepper, Cloves, Onions cut into Slices, and a little Butter; moisten your Pan with some Water, let it boil, keep the two best of your Barbels, with their Livers, to be put into your Soup, and cut the other Barbel's in Slices, to garnish your Dish. After this, soak some Crufts of Bread in Soaking-broth,

strained off, and, being soaked enough, dish up your Soup, placing over it the two reserved Barbels with the Livers, and round it the aforesaid Slices, with a Cullis of Craw-fish, a Culis of Carp, or a white Cullis over it. To make these Cullisses, see the Chapter of *Cullisses*.

A Pike-soup with Oysters.

GUT a Pike, cut it in two, put it in a Stew-pan, with Slices of Onion, some Salt, Pepper, and Cloves, and let it stew; scald another Pike, gut, wash, and slit it in two, cut it in Bits, and put them in another Stew-pan, with some Butter, Slices of Onion and Carrots; cover your Stew-pan, and put it on a slow Fire. When these Bits of Pike are brown, moisten them with Fish-broth; now brown a Handful of fine Flour in some Butter in another Pan, put it where your Pike is, season it with sweet Basil and Slices of Lemon, and let it stew; when stewed and palatable, take off the Fat, strain it off, and keep it warm in a Kettle. Take a sufficient Quantity of Oysters, to garnish your Dish; blanch them in Water, take them out, and keep them warm in a Stew-pan, with a little Broth.

A Soup with Sea-ducks, called Macreuse, and Cabbage.

LET your Sea-ducks be half roasted, cut the Hearts of a Cabbage in two, wash and blanch them well, and put them in cold Water; take them out, squeeze them, make two or three Parcels of them, and tie them with Packthread. After this, put the Cabbages in a Kettle with your Sea-duck, some Carrots, Parsnips, Parsley-roots, and Onions; moisten the Kettle with *Lent* Broth, season it with Salt, let it stew, and be relishing. Soak some Crusts of Bread with the Broth in a Stew-pan, or in your Dish; when soaked enough, serve up your Soup, put your Sea-ducks over it, garnish your Dish with your Cabbage, strain off your Cabbage-broth, pour it over, and serve it up hot.

A Soup with Sea-ducks and Turneps.

LET your Sea-ducks be half roasted, as before, and scrape some *French* Turneps; cut them into Dice, or Slices, blanch them in boiling Water, and let them boil in a Kettle, with some of your Soaking broth; some of which put likewise in a Stew-pan with Crusts of Bread to soak; when ready, dish up your Soup, lay your Sea ducks over it, garnish your Dish with your Turneps, let the Turnep-liquor be good, pour it over, and serve it hot.

A Soup with Muscles.

PICK your Muscles, wash them in four or five Waters, and put them in a Stew-pan, with Parsley, Chibbols, Cloves, and some Butter; cover your Pan, put it over the Fire, and stir your Muscles now and then; when enough, take them out of their Shells, put in your Cullis, and reserve the best of them in their Half-shell, to garnish your Soup. To make this Cullis, see the Chapter of *Cullisses*. Then soak some Crusts of Bread in a Stew-pan, in your Soaking-broth, and, when ready, dish up your Soup; garnish it with your reserved Muscles, put a large Crust of Bread in the Middle, pour some of the Broth over your Soup, and then your Cullis, and serve it up hot.

Water-soup.

TO make a good Water-soup, put a Kettle of Water in the Evening to the Fire, and, when lukewarm, put about two Handfuls of
Pease

Pease in it, a Dozen of Carrots, as many Onions, some Parsnips, Parsley-roots, some Celery and Leeks, the Half of a Cabbage, and Turneps, and keep the Kettle to the Fire, till the next Day; when your Pease are done, take the Kettle off, and let your Broth settle; put in a Stew-pan over the Fire a Dozen of Carrots, and as many Onions, Parsnips, and Turneps, with some Butter; stir it now and then, and, when it is yellowish, put in some of your Pease-soup, and take off the Fat, till all the Butter is wasted; then put it into a clean Stew-pan, with some Bunches of Celery, Leeks, and Parsley-roots, seasoned with Salt and Cloves; having filled the Kettle with the said Soup, let it stew over a slow Fire, let your Soup be thin, and look well; when it is relishing and strained off, soak some rasped Crusts of Bread in it; your Soup being soaked, dish it up, place a large Crust of Bread in the Middle, with some of the aforesaid Roots round it, pour over more Soup, and serve it up hot.

Muscle-soup with a green Cullis.

CLEAN your Muscles and wash them well in several Waters; put them in a Stew-pan, with some Butter, Parsley, and Onions cut into Slices; cover it, put it over the Fire, and stir it now and then; your Muscles being opened, lard them, and put Part of them in a small Stew-pan, to be placed afterwards in their Shells: Now put in Butter, some Parsley minced, Chibbols cut small, sweet Herbs, and fine Spice, and toss them up; put the Juice of a Lemon over them, and fill as many of the Shells, as is requisite to garnish your Dish; then place them in a Baking-pan, and strew them with Crums of Bread; this done, put them in the Oven, to get a Colour; when ready to serve up, make a Cullis of Muscles to be put over your Soup, which is made thus, *viz.* Put in a Stew-pan a Bit of Butter, an Onion cut in Slices, and some Slices of Carrots, and Parsnips; toss up the Pan over the Fire, moisten it with some of your Soaking-broth, and add a Bit of the Crum of a Loaf, some Mushrooms, Cloves, and Chibbols, with a Sprig of Parsley; scald a Quarter of a Pound of sweet Almonds, peeled and pounded, and pound with these a good Part of the Muscles you have reserved; when your Cullis is relishing, take out the Roots, put in your pounded Almonds and Muscles, and strain them through a Sieve; then put them in a small Kettle, with some few Muscles, and a Couple of Slices of Lemon, cover your Kettle, and keep it warm; this done, put the Crust of a Loaf in a Stew-pan, to soak in some of your Soaking-broth, dish it up, place, in the Middle of it a large Crust of Bread, and, having put some more Broth into your Dish, garnish it with your Muscles, and put your Cullis of Muscles over it, and serve it up hot.

A Craw-fish-soup.

GET as many Craw-fish as will serve your Dish, boil them in Water and Salt, take off the small Claws together with the Ends of the great ones, pick their Tails, and with their Ends garnish your Dish, towards the Middle; pick the rest very clean, and pound the Shells, Take a Carp, scale, wash, and cut it into Quarters; put a Bit of Butter, with some Onions cut into Slices, in a Stew-pan, put your Carp into it, cover the Pan, and put it over the Fire; when it is a little

coloured, moisten it with your Soaking-broth, season it with Cloves, Lemons cut in Slices, sweet Basil, Parsley, Mushrooms, and a few Crums of Bread, and let your Cullis be relishing; take out your Carp and Onions, and, being mixt with your pounded Shells, strain off your Cullis; when strained, put it in a small Kettle, and keep it warm; then put the Crust of a Loaf in a Stew-pan, with some of your Soaking-Broth; let it soak a While, dish it up, garnish it with your Craw-fishes, put a large Crust of Bread in the Middle, pour over your Cullis, and serve it up hot.

A Melon-soup.

CUT your Melon, toss it with Butter, as with the Pumpkin; let it be done, seasoned with Salt, Pepper, and a Bunch of sweet Herbs; then strain it through a Sieve, with either Fish broth or Soaking-broth, and soak some Crusts of Bread with the same Sort of Broth; your Bread being soaked, dish it up, garnish your Dish with fried Melon, and some Kernels of Pomegranate, if you have any; put a large Crust of Bread in the Middle of your Soup, pour over it your Cullis of Melon, and serve it up hot.

Another Sort of Melon Soup.

MAKE your Melon-soup with Milk, like that of a Pumkin (with this Difference, that you put Sugar into this last) garnish your Dish with Macaroons, crisped Almonds, and Sugar-biskets, and serve it up hot, without Soaking.

A Soup with Artichoke-bottoms.

TAKE two or three Dozen of Suckers, and boil them in Water, till the Choke may be easily taken off; when done enough, take them out, and put them in fresh Water; take off the Chokes, pare them round, and put them in a Stew-pan, with a little of your Soaking-broth, to stew over a slow Fire, till they are done; then soak some Crusts of Bread in your Soaking-broth in your Stew-pan, or in a Soup-dish; when soaked, garnish your Soup with your Suckers, place the largest in the Middle, let your Soup be relishing, pour over it a little Cullis of Craw-fish, and serve it up hot.

THE Manner of making a Cullis of Craw-fish, see in the Chapter of *Cullis's*.

At another Time, your Suckers of Artichokes being dressed, pickled, and pared round, force them with minced Fish, putting over them some Crums of Bread; then butter a Baking-pan, place them in it, and bake them with Fire under and over, to get a good Colour; when baked, garnish your Soup with them, and serve it up hot.

A Tortoise-soup.

TAKE Tortoises, cut off their Heads and Paws, and put them in Water; put a Kettle on a Stove, and put some Water into it with a Bit of Butter, an Onion stuck with Cloves, a Bunch of sweet Herbs, a Slice or two of green Lemon, and Salt; when boiling, put in your Tortoises, and let them boil, till they quit their Shells; when done, take them out, take off their Shells and Skins, and take out the Gall dexterously;

dexterously; cut your Tortoises into four Parts, as you do the Legs of Chickens for a Fricassee; toss them up in the Stew-pan with a little fresh Butter, some small Mushrooms, some Truffles cut in Slices, a Bunch of sweet Herbs, and season it with Salt and Pepper; moisten them with a little Fish-broth, and let them soak over a slow Fire; put Half a Dozen of Bottoms of small Artichokes into it, and soak some Crusts of Bread in your Soaking-broth in a Stew-pan, or in a Dish; then take the upper Part of one of your Tortoises Shells, dip it in a thin Fritter paste, and fry it; when fried to a Colour and your Soup soaked, place the shell in the Middle, and let your Ragout be relishing, as well as your Cullis; thicken your Ragout with Cullis of Craw-fish half brown, garnish your Dish with some Bits of the Tortoise in Ragout over it, pour your Cullis with the rest of the Ragout over it, and serve it up hot. See the Manner of making this Cullis, in the Chapter of *Cullisses*.

A Soup with small forced Loaves, called Profiterole.

TAKE six small Loaves well rasped, of the Bigness of an Egg, make a Hole at the Bottom, and take out the Crum; stuff them with the Hash of a Carp, and stop the Hole with the Crust you left; tie round your Loaves with Packthread, soak them a Moment in Milk, take them out, and let them drain a little: Now fry them in drawn Butter, take them out, and put them in a Dish, to dry a little; then, having fraked some Crusts of Bread in some Fish broth in your Dish, place your Loaves over your Soup; make a Ragout with the soft Roes of Carps, the Tails of some Craw-fish, some Mushrooms and Truffles; the Way of making which see, in the Chapter of *Ragouts*. Garnish your Soup round with some soft Roes, thicken your Ragout with a Cullis of Craw-fish, let your Cullis and Ragout be relishing, and, having poured them both over your Soup, serve it up hot.

You may pour over this Soup a brown Cullis made with Carps, a white Cullis, or a Cullis of Craw-fish, without putting any thing in it, but forced Loaves.

A white Soup with Crusts of Bread.

TAKE the Crust of a *French Rowl*, cut in two, take out the Crum, and let them soak in some Soaking-broth, till they stick to the Bottom of the Dish; then pour over them a white Cullis of Peaches, or Pikes, and serve it up hot. To make this Cullis, see the Chapter of *Cullisses*.

An Onion-soup.

PEEL three or four Dozen of Onions, all of a Size, blanch and drain them, put them in a small Kettle, or earthen Pot, and moisten them with some Soaking-broth; (the Way to make it is seen, in the Beginning of this Chapter.) The Crusts being soaked, place a large Crust in the Middle, garnish it with Onions, let your Soup be relishing, as well as the Broth in which your Onions were dressed, pour the same over your Soup, and serve it up hot.

Another Onion-soup.

TAKE a Dozen of Onions peeled, and cut them in Slices; put a little Butter into a Stew-pan, with your Onions; let them stew, till they are a little brown, stew them with a little Flour, and moisten them with either thin Pease-soup, or Water; season them with Salt and a little Pepper, let them boil, about Half an Hour, let the Soup be relishing, and add a little Vinegar; then soak some Crusts, or Slices of Bread, with the Broth in which your Onions were dressed, put all in your Soup, and serve it up hot.

A Soup with Hop-tops.

BLANCH your Hop-tops, tie them in Bunches, and put them over the Fire in a Kettle, or an earthen Pot, either with some thin Pease-soup, or Juice of Onions, or Soaking-broth; when done, soak some Crusts in your Soaking-broth; your Soup being enough, dish up, and garnish your Dish with the Hop-tops; put a large Crust of Bread in the Middle, pour over the Broth of the Hops, and serve your Soup hot.

You may pour over this Soup either a Cullis of Craw-fish, or of Carps, or a white Cullis.

A Soup made, the Julian Way.

TAKE some Hearts of Lettuces, and Tops of Asparagus, when they are in Season, and blanch them with a Dozen of white Onions; take a Bunch of the Asparagus tops, and another Bunch of the Lettuces, and put them, with your Onions, in a small Kettle, with two Handfuls of green Pease; moisten them with Soaking-broth, and let it be done over a slow Fire; when half done, put in a Handful of Purslane, and as much of Sorrel, with a few Sprigs of Chervil; soak some Crusts in your Soaking-broth, or the Broth of the Roots, and, when soaked enough, put them in a Dish, with a large Crust in the Middle; garnish it with your Onions, Asparagus-tops, and Lettuces, and, your Broth being relishing, pour it over, and serve it up hot.

A Purslane-soup.

WHEN your Purslane is young, you need only cut the Sprigs off, but keep their whole Length; boil them in a small Kettle, with some Pease-soup and Onion-juice, both of the same Quantity; when your Purslane is boiled enough, soak some Crusts in some of the Broth, called *Pottage of Health*, mentioned before in this Chapter; when soaked, dish it, garnish it with the said Purslane, let the Broth be relishing, pour it over, and serve it up hot.

Gravy made with Roots, &c.

CUT some Roots very small, and cut into four a Number of Onions, proportioned to the Quantity of Gravy you design to make; put all, with a Bit of Butter, into a Stew-pan on a brisk Fire, stir it now and then with a wooden Ladle, and, your Onions and Roots being brown, moisten them with Pease-broth; season them with Parsley, Chibbels, five Cloves, a Sprig of sweet Basil, a little Thyme, and Mustard-seeds, if you have any; let the Liquor stew slowly, let it be relishing, and, when done, strain it off, and use it with all Sorts of Ragout.

And-

Another Sort of Juice made with Onions.

CUT a Number of Onions into Slices, according to the Quantity of Juice you design to make; take a Stew-pan, put a Bit of Butter into it, with your Onions, put it over the Fire, and stir it now and then; when your Onions are pretty brown, moisten them with some Pease-Soup, season them with Salt, Parsley, Chibbols, sweet Basil, Thyme, Cloves, and some few Mushrooms; let it stew slowly, and let it be relishing; when enough, take off the Fat and strain it, and it is to be used with all Sorts of Dishes with Fish.

A general Cullis for Fish.

SCALE and wash some Carps, gut and slit them in two, and cut them in Bits; put some Butter in a Stew-pan and place in it, first, several Slices of Onions, and then your Bits of Carp; put some few Slices of Roots over them, cover your Pan, and put it over a slow Fire; when the Onions stick to the Bottom, put in some Pease-soup, (See the Way of making it, in the Chapter of *Lent Soups*;) season your Cullis with sweet Herbs, Parsley, Chibbols, and two or three Cloves of Garlic; Put a Lump of Butter into another Stew-pan as large as the other, and put it over the Fire, with a sufficient Quantity of fine Flour; stir it with a wooden Ladle, till it be a little brownish; then strain off some of the Liquor of your Carps into it, in order to mix the Flour thoroughly, and pour the whole in your Cullis; put in a peel'd Lemon cut in Slices, with some Garlic, sweet Basil, Parsley, Chibbols, Mushrooms, Truffles, if you have any, and a Bottle of Champaign, more or less according to the Quantity of Cullis you make; let your Cullis be relishing, and pleasing to the Eye; if it is not well colour'd, put in it as much of your Gravy of Onions, as you think fit; let it stew slowly, and make Use of this Cullis with all Sorts of Fish Courses.

N. B. INSTEAD of Carps, you may use any other Fish.

Cullis of Craw-fish.

TAKE some small Craw-fish, wash and boil them in a little Water, with Onions cut into Slices, a Sprig of sweet Basil, a little Thyme and Parsley, seasoned with Salt and Pepper; when your Craw-fish is enough, take them out, pick them, keep their Tails for any other Use you think fit, and pound the Remainder with the Shells; put a Bit of Butter into a Stew-pan, with three or four Slices of Onion, a Carrot cut into Slices, and a Parsnip; toss them up in your Pan twice, or thrice, and moisten them with your Fish-broth, or Soaking-broth; (the Way of making whereof see, in the Chapter of *Soups*.) Then put a Crum of Bread in it, season it with Parsley, Chibbol, a Sprig of sweet Basil, Half a Lemon peel'd, and cut into Slices. You may also put into it some of your general Cullis used with Fish. Let your Cullis be relishing, take out the Roots with the Skimmer, mix the Cullis with your pounded Craw-fish, and strain it directly through a Strainer. You may use this Cullis with all Sorts of Dishes with Cullis of Craw-fish.

Cullis of Craw-fish for Soups.

POUND well some Craw-fish Shells, and put a Bit of Butter into

into a Stew-pan, with some Slices of Onions, Carrots, and Parsnips; toss them up well over the Fire, and moisten them well with some good Fish-broth; season them with Parsley, Chibbol, sweet Basil, Half a Lemon peel'd and cut into Slices, and some Crum of white Bread, and let your Cullis be relishing; take out all the Roots, mix it with the pounded Shells of Craw-fish, strain it immediately through a Strainer, and keep it warm in a small Kettle. You may make Use of it with all Sorts of Soup, in which Cullis of Craw-fish is used, but thicken it a little more for Courses.

Cullis of Muscles for Soups.

TAKE some Muscles, wash them well, and put them over a brisk Fire in a Stew-pan with Slices of Onions, a Sprig of sweet Basil, a Bit of Butter, and some Parsley and Cloves; when your Muscles are enough, pick them, but leave some in their Shells, to garnish your Soup with; then strain off the Liquor, and keep it in a Stew-pan. This done, half fry, in another Stew-pan, some Slices of Carrots and Parsnips, moisten them with some thin Broth, and season them with Parsley, Chibbol, sweet Basil, Half a Lemon peel'd and cut into Slices, and some Crums of Bread; pound two or three Dozen of blanch'd Almonds, and taste your Cullis; if it is relishing, take the Roots out of it, and mix your pounded Almonds with it. Take Care to keep your Cullis as white as possible, strain it through a Sieve, and keep it warm in a small Kettle, with your Muscles without Shells and their Liquor.

A Cullis, after another Manner, for Soups with Muscles.

YOUR Muscles being done and pick'd, as before, put a Bit of Butter into a Stew-pan with some Onions, Carrots, and Parsnips cut into Bits; fry them a little, moisten them with some good Fish-broth, and with the Liquor of your Muscles; season them, as is directed in the foregoing Article, and add the Crum of a Loaf. Then take a sufficient Quantity of the Muscles, that are to be put in Shells, to garnish your Soup with; put them in a Stew-pan with a Bit of Butter, some Chibbols and Parsley cut small, some sweet Basil, Pepper, and the Juice of a Lemon; keep them, about a Minute, over the Fire, to be well relished; put two or three Muscles, with some of their Liquor, into each Shell, place them in a Baking-pan, strew some crumm'd Bread over them, and put them either in the Oven, or under a Cover, to get a Colour. You may garnish with these Muscles, thus dress'd and colour'd, all Sorts of Soups with Muscles. Pound some of your pick'd Muscles, let your Cullis be relishing, take the Roots out of it, and mix the pounded Muscles with it; this done, strain it off, and keep it warm in a small Kettle, with the rest of your pick'd Muscles. You may likewise use this Cullis with all Sorts of Soups dress'd with Muscles.

A green Cullis with Pease.

TAKE some of the largest green Pease, put them in a Kettle with hot Water, seasoned with a little Salt, some green Basil, Parsley, and some of the Green of Chibbol, and let them a doing; then pick and wash

wash a Handful of Spinage, as much of the Green of Chibbol, and a Handful of Parsley, all blanch'd in boiling Water; throw them into some fresh Water, squeeze and pound them. Put a Bit of Butter into a clean Stew-pan, with some Bits of Onions, Carrots, and Parsnips; tofs them up well, moisten your Pan with Pease-soup, and season it with Chibbol, Parsley, and a Sprig of sweet Basil; taste it, and let your Cullis be palatable; take the Roots out of it, take the pounded Green out of the Mortar, and in the same pound your Pease; mix them with your Cullis, and your Green; after this, strain the Whole through a Strainer, and keep it warm in a small Kettle. You may use it in all Sorts of Soups.

Green Cullis with green Pease.

TAKE some green Pease, and do them with a Bit of Butter, some Parsley, and some of the Green of Chibbol; stir them now and then in the Stew-pan, and, when done, pound them; fry some Slices of Onions, Carrots, and Parsnips, with a Bit of Butter; then moisten the Whole with your Pease-soup; put Parsley and some of the Green of Chibbol to it, and let it stew; taste your Cullis, let it be palatable. take out the Roots, mix your pounded Pease with it, strain the Whole through a Sieve, put it in a small Kettle, and keep it warm.

N. B. DRESS separately a Handful of green Pease, with some Broth well seasoned; which done, put them into your Cullis, to shew that it is a Cullis of green Pease. You may use this Cullis with all Sorts of Soups and Crufts, as likewise with Courses, by making it a little thicker.

A Cullis of Soles for Soups.

TAKE some Soles, scale, gut, and wash them clean, and let them be done in Pease-soup, seasoned with Onions, Parsley, sweet Herbs, and Cloves; your Soles being done, take them out, take off their Flesh, and pound the Bones; then fry some Slices of Onions, Carrots, and Parsnips; moisten them with your Broth of Soles, and with your Pease-soup, and add some Crums of Bread; let your Cullis be palatable, and take your pounded Soles out of the Mortar; pound two or three Dozen of sweet Almonds blanch'd, strain the Whole through a Sieve, put it in a small Kettle, and keep it warm. You may use some of this Cullis with all Sorts of white Soups, or with Crufts, or first Courses, but then you must put no Almonds in it, and make it a little thicker.

A Cullis with Lentils.

TAKE some Lentils, pick and wash them well, boil them in a Kettle with hot Water, and season them with Salt, Onions, and a Couple of Carrots; fry a Couple of Onions cut in Slices in a Stew-pan, with some Carrots and Parsnips cut in Bits; moisten them with your Pease-soup, and with your Gravy for Fish season them with Cloves, sweet Herbs, Parsley, and a Bit of the Crum of a Loaf; pound your Lentils, but keep some of them whole, to put into your Cullis; your Lentils being pounded, let your Cullis be palatable; take out your Roots, mix your pounded Lentils with your Cullis, and strain it through a Sieve; then put it in a small Kettle, with your
Lentils

Lentils whole, and keep it warm. You may use it with all Sorts of Lentil-soups, either with Crusts, or otherwise.

A Cullis with Pearches.

TAKE some Pearches, scale, gut, and wash them clean, do them with some Pease-soup, and season them with Onions and Parsley; your Pearches being done, take off their Flesh and pound it, but keep one or two of them whole, to put over your Soup. Then fry some Slices of Carrots, Onions, and Parsnips; moisten them both with your Broth of Pearches, and with your Pease-soup; add to them Mushrooms, Parsley, Chibbol, sweet Herbs, Cloves, and a Bit of the Crum of a Loaf, and let it stew; this done, take your pounded Pearches out of the Mortar, and pound two Dozen of blanch'd sweet Almonds in the same Mortar; take your Roots out of your Cullis, let it be relishing, mix it with your Pearches and Almonds, and keep your Cullis warm in a small Kettle. You may use this Cullis with all Sorts of white Soups. That of Barbels is made, after the same Manner.

A Cullis of Carps.

TAKE a Carp, scale, wash, gut, and slit it into Halves, which you must cut into small Bits; rub the Stew-pan with Butter, and put several Slices of Onion into it, with the Bits of your Carp over them; as soon as they stick to the Bottom, moisten them with some of your Broth and a Ladle of your Gravy; season it with sweet Herbs, Mushrooms, Parsley, and some Slices of Lemon; when this is done, brown a Bit of Butter with fine Flour in a clean Pan, moisten it with your Carp-broth, put all together into one Stew-pan, and take off the Fat. If you have any Shells of Craw-fish, pound them, put them to it, let your Cullis be relishing, and strain it through a Sieve. You may use it with all Sorts of Soups.

A Cullis of Pikes.

GET a Pike, gut and wash it, and stew it in Water, with some Salt, a Couple of Glasses of white Wine, some Onions, and sweet Basil; your Pike being done, scale it, pound the Flesh, put a Bit of Butter into a clean Stew-pan, with some Parsnips and Onion cut into Slices, and fry them a little; moisten your Pan with Fish-broth, or Soaking-broth; season it with Cloves and sweet Basil, add some of the Crums of a Loaf, and let your Cullis be relishing; then take out the Roots and Onions, put the pounded Flesh of your Pike into it, strain it off, keep it warm in a small Kettle, and use it with Soups made with Pike, with Crusts, or what you think fit. Take Care your Cullis be not too thick, and keep it as white as possible, for which End you may add to it sweet Almonds blanched and pounded.

Fish-broth.

GET some Carps, scale, wash, and gut them, slit them into two, and cut them in Bits; put them with some Butter and Onions, cut into Slices, into a Stew-pan, which you must put over a slow Fire; when the Liquor turns yellowish, moisten it with some Pease-soup (but the Broth must not be coloured for white Soups;) season the

Whole

Whole with Salt, Cloves, sweet Basil, and Parsley; let your Broth be relishing, strain it off, and keep it warm, to make Use of it, when wanted.

C H A P. XXXI.

Of Fish Stew-pans.

Flounders dressed in a Stew-pan.

TAKE some Flounders, clean, wash, and order them; if they be large, cut them in two; take a Stew-pan, put Parsley and green Onions cut small into it, with some Butter, Pepper, Salt, and sweet Herbs; put your Flounders into it, and tofs them, two or three Times, over the Fire, then place them in a silver Dish, and put the Sauce, or Liquor, over them, and strew them with fine Crums of Bread; let them be done in the Oven, or under the Cover of a Baking-pan, to get a Colour; you may also strew them with Half Crums of Bread and Half *Parmesan* Cheese; if you have not a silver Dish, you may take a Baking-pan, which being done, dish them up handsomely, and serve them up with a Lemon-juice over them, and hot for Entry.

Roaches dressed in a Stew-pan.

TAKE some Roaches, gut them, cut off their Heads, and the Back-fins; put Butter into a Stew-pan with Parsley and green Onions, cut small and seasoned with Pepper, Salt, and sweet Herbs; put in your Roaches, and tofs them, two or three Times, over the Fire; then take a Baking-pan (if you have not a silver Dish) and send them to be baked in the Oven, or under a Cover, being first strewed with Crums of Bread; having got a good Colour, dish them up with a Lemon-juice over them, and serve them up hot for Entry.

Plaice in a Stew-pan.

TAKE Plaice, after they are gutted and washed clean, order them, like your Flounders, and do them, the same Way, over the Fire; when this is done, and they are relishing and well coloured, dish them up, and serve them hot for Entry. The Bret-fish is dressed, the same Way.

Barbels dressed in a Stew-pan.

TAKE a Barbel, scale, gut, and wash it well; put a Lump of Butter in a Stew-pan, with Parsley and green Onions cut small, and seasoned with Pepper, Salt, sweet Herbs, and fine Spice; put your Pan upon hot Cinders, to melt, put your Barbel into it, strew it with Half *Parmesan* Cheese, and Half Crums of Bread, and send it to the Oven; when done and well coloured, dish it up with a Lemon-juice over it, and serve it up hot.

THE Turbot is dressed, in the same Manner.

Trouts dressed in a Stew-pan.

TAKE some Trouts, which being gutted and washed well, put a little Mince-meat in their Belly; take a Stew pan, put a Lump of Butter

Butter into it, with some Parsley, green Onions, and sweet Herbs, all cut small; likewise some Pepper and Salt, fine Spice, and an Anchovy cut small; then put in your Trouts, and place them upon hot Cinders, and turn them now and then; send them to the Oven, to get a Colour; dish them up, put a Lemon-juice over them, and serve them up hot for Entry.

THE Lotte, Soles, Salmon, Whittings, Smelts, &c. are all dressed and relished, the same Way.

Rice in a Stew-pan.

TAKE some Rice, pick and wash it clean, and boil it in a Kettle, with Broth and a Piece of Bacon; take a Breast of Mutton, and cut it all length-ways, so that there may remain only four Fingers Breadth of Fillets on the Side, and that both Sides may hold together; then cut it into Pieces, and lard it with large Slices of Ham and Bacon, seasoned with Pepper and Salt, sweet Herbs, and fine Spice. Take a Couple of Pigeons, lard them, and bind them with Packthread; a Couple of Partridges larded and bound, as before; lay some Slices of Bacon in the Bottom of a Kettle, and place in it your Pieces of Meat, then your Pigeons and Partridges, seasoned with Pepper and Salt, a Branch of Basil, Onions, a Piece of small Bacon, with a Piece of a Bologna Sausage, and a Bit of Ham; proceed in laying the same in your Kettle, moisten it with a Ladle of Broth, or Water, and let it stew very slowly, with Fire under and over; the Whole being enough, place it in a Dish. See whether your Rice is done and relishing, and put a Cullis over your Meat, with the Rice over it; beat up some Yolks of Eggs, make your Rice very smooth, colour it over, and send it to the Oven; when it is done and well coloured, serve it up hot. At another Time, make a Laying of Meat, and a Laying of Rice, continuing the same, till your Dish be full. Chickens may also be used, instead of other Meat.

Quavivers dressed in a Stew-pan.

TAKE some Quavivers, gut, wash, and wipe them dry; put a Lump of Butter into a Stew-pan, with Parsley and green Onions, cut small, and seasoned with Pepper and Salt, sweet Herbs, and fine Spice; then put in your Quavivers, placed upon hot Cinders, to take a Taste; turn them now and then, place them handsomely in a silver Dish, or Baking-pan, and strew them both with Crums of Bread and Parmesan Cheese; send them to the Oven, to take a Colour; when they are done and well coloured, serve them up hot, with a Lemon-juice over them, for Entry.

Roaches broiled with Anchovy-sauce.

YOUR Roaches being gutted, cut off the Fins, soak them in melted Butter, Pepper, and Salt, fry and dish them up; make a white Sauce, in this Manner, viz. Put fresh Butter with a Dust of Flour into a Stew-pan, and a whole green Onion seasoned with Pepper, Salt, and Nutmeg; moisten it with a little Water, and a little Vinegar; shake it, as you put in a Couple of Anchovies; when your Sauce is thickened and relished, pour it over your Roaches, and serve them hot.

Roaches broiled with a Craw fish Cullis.

YOUR Roaches being gutted and fried, in the Manner mentioned above,

above, make the following Sauce, *viz.* Take a Stew-pan, put a little fresh Butter, and a Duff of Flour, seasoned with Pepper, Salt, Nutmeg, and a whole green Onion, into it; moisten it with a little Water and a little Vinegar, put in Half a Ladle of Craw-fish Cullis, with some Capers, and toss your Sauce over the Stove; when it is thickened and relishing, pour it over your Roaches, and serve them up hot for Entry.

Roaches in Slices.

GUT your Roaches, and fry them; then cut off their Heads, and take the Slices, which place in a Dish for an Entry; pouring over them a small Ragout of Craw-fish, or Oysters, or else a white Sauce. The Way of making these Ragouts may be seen, in the Chapter of Ragouts.

Roaches marinated.

GUT your Roaches, cut off their Heads, and take off some Slices; then put them into a Dish, or Stew-pan, with some Slices of Onions, whole green Onions, together with some Bay-leaves, seasoned with Pepper and Salt; add the Juice of a Couple of Lemons, or a Dash of Vinegar; let them marinate, for an Hour, or two; when marinated, take them out of the Marinade, wipe them dry between two Linnen-cloths, strew them with Flour, and fry them in drawn Butter. When they are fried and pretty brown, take them out, and let them drain; put a Napkin folded up in your Dish, place them handsomely upon it, and serve them up hot for a small Entry.

Fillets of Roaches with sweet Herbs.

GUT your Roaches, cut off their Heads, and take them off in Slices; put them into a Stew-pan with a few sweet Herbs, some Parsley, and green Onions cut small, and seasoned with Pepper and Salt; put melted Butter to them, and let them season, for an Hour, to get a Taste; then set them upon hot Cinders, to melt the Butter; strew them with fine Crums of Bread, and broil them; make a Remoulade with good Oil, a few Capers and Parsley cut small, with a small green Onion, an Anchovy, Pepper and Salt, Mustard, a little Nutmeg, and a Lemon-juice; the Whole being well mixt together, put them into a Saucer, or under your Roaches; the Slices being broiled pretty brown, place them in their Dish, and serve them for Entry.

Fried Roaches.

SCALE your Roach, and slice it on the Back at Length; after you have rubbed it with Butter, and strewed it with Salt, broil it upon a slow Fire, and let it take a good Colour. You may serve it up with Sorrel, and white Sauce, Anchovies, or a Ragout of Mushrooms, or a brown Sauce with Capers; or else with a Sauce made with fresh Butter, green Onion, Parsley cut small, and Capers; put the Whole into a Stew-pan with Seasoning, and stir it up with your Liver, to thicken the Sauce; or you may serve it up with a Craw-fish Cullis, if you have any, or with another Cullis.

Roach in Court-Bouillon.

HAVING scaled, and sliced it on the Back, put it a stewing with white Wine, a little Vinegar, Pepper, Salt, Bay-leaves, Onions, Cloves,
green

green Lemon, and a Lump of Butter; when done, take it out, and serve it up upon a Napkin for a Dish of fried Fish.

C H A P. XXXII.

Of Salmon.

Salmon in Surprise with Gravy.

SCALE and gut it, without tearing the Skin, which you must loosen on both Sides from the Head, to within two or three Inches of the Tail; bone it, cut the Flesh in Slices, add Slices of Carp, Soles, Pike, boiled Ham, Neats Tongues, Cervelas, Truffles, and Mushrooms, all cut in Slices; then put the Cuttings of all your Fish, chopped small together, with a Piece of Bacon into a Stew-pan, together with an Udder of Veal, blanched and seasoned with Pepper, fine Spice, and sweet Herbs; add three or four Yoks of Eggs, the White whipped up to Snow; season your Slices with Pepper, Salt, sweet Herbs, and fine Spice; put these in your Stuffing with Half a Bottle of Champaign, or other white Wine, and the Juice of a Couple of Lemons; when all is well mixt and put into your Salmon, turn it again into its natural Shape, and sew it up well, to keep in the Stuffing; lay a Napkin over your Dresser, cover it with Slices of Bacon, the Length of your Salmon, with another Laying of Bacon over it, and wrap it up in the Napkin; make Use of a Court-Bouillon made, in the following Manner, *viz.* Get a Fish-kettle big enough to hold your Salmon, and put five or six Bottles of good white Wine into it, with some Ladles of Veal-gravy put in your Salmon, let it soak well, but take Care it be not too much done; keep your Salmon as whole as possible, and season the Court-Bouillon with Pepper, Salt, sweet Basil, Thyme, Bay-leaves, and Onions; after this, dish it up, pour a Ragout of Craw-fish Tails over it, with some Truffles, Cocks-combs; Sweet-breads of Veal, and some Pullets Eggs, and serve it up hot for a first Course. You may garnish it with Craw-fish, and young Pigeons (*au Soleil*) either larded, or glazed, Sweet-breads of Veal glazed; the Rees of Carps, fat Livers with a Craw-fish Cullis, or an Essence of Ham over the Dish.

Salmon in Surprise in Lent.

SCALE and gut your Salmon, and loosen the Skin from the Head to within three or four Inches of the Tail on both Sides; take off the Flesh in Slices, of the Length of a Thumb, and cut them again in small square Bits, with Slices of Soles, Pike, Eel, and Craw-fish Tails. Put some Butter in a clean Stew-pan, with green Onions and Parsley, and put it over the Fire, with a Dust of Flour; moisten it with Half a Bottle of Champaign, or other white Wine; season it with Pepper, Salt, sweet Herbs, fine Spice, Shalots, and some Rocamboles; then put in your Slices of Fish with Lemon-juice, and turn your Salmon into its first and natural Shape; sew it up well, and let it be
done

done in oval Dish, of the Bigness of your Salmon, or else in a Stew-pan made for that Purpose; lay sweet Basil in the Bottom, together with Slices of Onions, and Butter; place your Salmon over it, and garnish it on the Top with the same; you may strew it with Bread, moisten it with fresh Butter, and let it stew; when it is enough, take out the sweet Herbs and Onion, slide your Salmon into your Dish, and put over it a Ragout of Cullis of Craw-fish, or a minced Sauce. If it is not strewed with Bread, put the Sauce over it; but, if strewed with Bread, put the same under it. If it is done in its own Dish, you will run less Hazard of breaking your Fish, than in another Dish. You may do your Salmon in Surprise with Gravy, the same Way, by garnishing it with Slices of Bacon; and it will be much more palatable than when done in *Court-Bouillon*. Put over it what Ragout you think fit. Trouts, Pikes, Carps, &c. may be dressed, the same Way.

How to dress Salmon with a Craw-fish Cullis.

SCALE and wash your Salmon well, lard it with Half Bacon and Half Ham, spread a Napkin upon the Dresser, put upon it some Slices of Bacon, the Length of your Salmon, and then your Salmon, and put a good Bit of Butter into the Body; cover your Salmon with Slices of Bacon, and wrap it up in the Napkin. Take a Fish-pan, put some Onions cut into Slices into it, put in your Salmon, and season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and Cloves; put six Bottles of white Wine into it, moisten it with boiling Water, and put it to stew gently; when it is done, take it out, drain it, unfold it, take off the Slices of Bacon, dish up your Salmon, and put a Cullis of Craw-fish over it with the Tails. You may garnish it with large Craw-fish, taking off the Shells of the Tails, and let them be relishing; stick your Salmon with Skewers, and serve it up hot for a great Entry.

ANOTHER Time, you may put a Ragout to it made with Sweet-bread of Veal, Crums of Bread, Mushrooms, and Truffles, and garnish it with Sweet-breads glazed, Craw-fish and glazed Pigeons, or *au Soleil*, at the Discretion of the Cook. You may also dress your Salmon, without Larding, by stewing it, the same Way, and putting some Ragout to it: You may cut it in two, and dress which Piece you please, with Gravy, as before, and the other Part in *Court-Bouillon*, or upon the Gridiron.

Another Way of dressing Salmon with Gravy.

TAKE a Jole of Salmon, scale and wash it, and put it into a brass Kettle, with Slices of Bacon, Veal, and Ham; take a Napkin and wrap up your Jole, and put it into your brass Kettle; moisten it with two Bottles of white Wine and some Water, season it with Salt, Pepper, sweet Herbs, and Onions, and let it stew gently; when it is ready, take it out, drain it, and dish it up; put a Ragout over it with Sweet-bread of Veal, Cocks-combs, Mushrooms, and Truffles, or Gravy of Ham, or a Craw-fish Cullis, and serve it up hot for your Course.

How to dress a Jole of Salmon, after the Dutch Fashion.

TAKE a Jole of Salmon, scale and wash it very clean, and put

some Water upon the Fire; take your Salmon, and put it upon a Fish-plate, which put into your Kettle; put a Stew-pan with a little Vinegar over the Fire, and season your Salmon with Salt, some Onions sliced, Thyme, sweet Basil, and Parsley in Branches; then put your Vinegar hot over it, moisten it with boiling Water, and let the Liquor be of a good Taste; when done, make a Sauce with a Piece of good Butter, a little Flour and Water, a Dash of Vinegar, a few Anchovies, a little Nutmeg, and some Shrimps picked, and thicken it; when ready to serve, dish up your Salmon, let your Sauce be well tasted, put it upon the Salmon, and serve it up hot for Entry.

How to dress Salmon in Court-Bouillon to be served up dry.

TAKE a Salmon, gut it, cut off the Gills, wash it well, wrap it up in a Napkin, and put it in your Kettle; season it with Salt, Pepper, sweet Herbs, Cloves, Onions, and Parsley; warm a Bottle of Vinegar, and pour it upon your Salmon; warm three Bottles of Wine also, and pour the Wine over it with boiling Water; let it stew, put a good Piece of Butter into it, and let your *Court-Bouillon* be well tasted; take it out and drain it, put a folded Napkin in your Dish, with your Salmon over it, garnish it with Parsley and serve it hot for Entry or for a Dish of Roast.

How to dress Salmon in Court-Bouillon, the Dutch Way.

TAKE a Salmon, gut it, cut off the Gills, and wash it well; put a Fish-kettle with Water over the Fire, and season it with Salt, Onions, and Parsley; when your Water boils, put in your Salmon laid upon a Fish-plate, and, when your Salmon boils, put in Half a Bottle of Vinegar, and let it boil; your Salmon being enough, and ready to serve, drain it and dish it up. When you serve up your Salmon with Sauce, you must scale it.

How to dress Scotch Collops of Salmon larded and glazed.

TAKE a Piece of Salmon, eight or nine Inches long, scale and split it into two, take out the Bone and pare it, and lard it with fine Bacon; put a Stew-pan over the Fire, with two Bottles of white Wine, an Onion cut in Slices, Salt, Bay-leaves, Parsley, and sweet Basil; when your Wine boils, put in your Collops, and, when these are half done, take them out; then take a Piece of a Fillet of Veal, some Slices of Ham, and an Onion cut in Pieces; put all together into a Stew-pan, moisten it with Broth, and let it stew. When your Meat is half done, put in your Collops of Salmon, let them boil a little, take them out, and keep them warm; when your Meat is done, strain off your Broth, put it again into the Stew-pan, and let your Stew-pan be big enough to contain your Collops; let your Broth be boiled to Caramel, put your two Collops into it, with the larded Side in the Glaze, and put it upon hot Cinders, to glaze gently. When it is ready, serve it up with an *Italian* Sauce, or a Cullis of Craw fish, and your Collops over it; let it be well coloured and tasted, and serve it up hot for Entry.

Broiled Salmon.

BROIL some Pieces of Salmon, seasoned with Pepper, Salt, and rubbed with Butter, and make a Sauce, in this Manner: Take some But-

Butter, put it into a Stew-pan, with a Dust of Flour, a green Onion, and an Anchovy; season the same with Salt, Pepper, and Nutmeg, moisten it with Water and a little Vinegar, and toss it over the Stove; put Half a Ladle of Craw-fish Cullis into it, and put it again over the Stove, to heat; let your Sauce be relishing, dish it up, put your Pieces of Salmon over it, and serve it up hot for Entry.

Salmon in Cases.

TAKE a Piece of Salmon, take off the Skin, and cut it into thin Slices; mince some Parsley, green Onions, and Mushrooms; put your Parsley and green Onion into a Stew-pan, with some Butter, seasoned with Pepper and Salt; put in your Salmon, without putting it over the Fire again, and toss it up, to give it a Taste; place your Slices of Salmon in a Paper-case, put your Seasoning over it, strew Crums of Bread over all, and let it bake to a fine Colour; your Salmon being done, serve it up with a Lemon-juice for a small Entry.

Broiled Salmon.

HAVING cut your Salmon into Pieces, melt some good Butter in a Stew-pan, season it with Salt, Pepper, and Bay leaves, and put in your Pieces of Salmon, to take a Taste; strew them with Crums of Bread, broil them gently, and make a white Sauce, in this Manner: Put good fresh Butter into a Stew-pan, with a Dust of Flour, and a Couple of Anchovies minced; take out their great Bones, wash them, and add some Capers, Salt, Pepper, Nutmeg, and whole green Onions, with a little Water and Vinegar; your Salmon being broiled, toss it up, let it be well tasted, take out your Onions, put your Sauce over your Pieces of Salmon, and serve it up hot for Entry.

C H A P. XXXIII.

Of Soles.

Larded Soles.

CUT them through the Gills, cut off the Mouth, the End of the Tail, and the Fins, raise the Skin on the Belly, and lard them with small Bacon; put a Bottle of white Wine into the Stew-pan seasoned with a little Pepper, some Blades of green Onions, sweet Basil, and a few Slices of Lemon; when your Wine begins to boil, put in your Soles all at the same Time, if the Stew-pan will hold them, or else one after the other, to make them stiff; after a Boil, or two, take them out. Put some Veal into a clean Stew-pan, cut in small Pieces, with Slices of Ham and an Onion sliced; moisten it with good Broth, and let it boil, till done; put in your Soles, for a Minute, and take them out, to drain; strain off the Broth, put it in a clean Stew-pan, large enough to hold your Soles over the Fire, and let it

flew slowly to a Jelly. Now put your Soles in again, cover the Stew-pan, and put it over a slow Fire, to glaze your Soles; then put in your Dish either an *Italian* Sauce, or an Essence, with your Soles over it, and serve them up hot.

Slices of larded Soles.

SCALE, and cut them in four Slices off from the Bones, with fine Bacon; boil them in white Wine, seasoned with a little Salt, Parsley, green Onions, sweet Basil, some Sprigs of Thyme, Bay-leaves, and Slices of Lemon; after a Boil, or two, take them out, to drain; put some Slices of Veal and Ham, with an Onion cut in four, into your Stew-pan; moisten it with Broth, and set it on to stew; your Veal being done, put in the Slices of your Fish for a Minute, or two, and take them out, to drain. Put your Broth in a clean Stew-pan, big enough to hold your Slices, and let it boil to a Jelly; then place your Slices of Fish in it, the larded Side downwards, and let them glaze over a gentle Fire. Being ready to serve up, dish your Fish with a Sauce made the *Roman* Way. See the Chapter of *Sauces*. Serve them up hot for a small Course.

Soles with a Sauce, the King's Way.

SCALE, gut, wash, and wipe them dry, fry them pretty brown, and take them out, to drain; chop some Parsley, green Onions, Rocambole, and Anchovies very small, each laid by itself on a Plate; slit your Soles up the Back, open and bone them, without Bruising, put some Pepper and Salt over them, with your Parsley, green Onions, Rocamboles, Anchovies, and Capers chopped small, as before, and add some Butter; then put your Soles together again, place them in a Stew-pan, or in the Dish you serve them up in; turn them, put in a little white Wine, and let them stew under a Dish; when done, dish them up either with an Orange, or a Lemon-juice, and serve them up hot for a Course.

Slices of Soles with sweet Herbs.

SCALE, gut, wash, and wipe them dry; cut them out, in Slices, off from the Bones; put these in a Stew-pan, with Slices of Onion, Sprigs of Parsley, some Butter, with Slices of Lemon over them, seasoned with Pepper, Salt, and a small Bunch of sweet Herbs, adding a Couple of Glasses of white Wine, and let it stew softly; your Soles being done, take them out, strew them with Crums of Bread, put them in a Baking-pan, let them have a Colour in the Oven, or broil them, and serve them up with a minced Sauce, or a Parsley-sauce. Serve them up hot for a Course.

Slices of Soles with Champaign.

SCALE, gut, wash, and wipe them dry; fry them, take them out, to drain, and cut them out in Slices; put the Cuttings of your Fish in a Stew-pan, with Butter, Slices of Onions, Parsley, a Rocambole, Pepper, Salt, a Glass of white Wine, and sweet Herbs; let all this stew softly, and your Sauce be of a good Taste; strain it off into a clean Stew-pan, put in your Slices with a Glass of Champaign and a little Fish-gravy, and thicken your Sauce with Fish-cullis; let it be palatable,

palatable, dish it up with the Juice of a Lemon, and serve it up hot for a Course or small Dish.

Soles, the Dutch Way.

GUT your Soles, take off the Skin, wash and clean them well, and put Water over the Fire; when it boils, put in your Soles, and let them boil a little; put in a clean Stew-pan over the Fire chopped Parsley, with a little Water; the Water being boiled away, and, when you are ready to serve up, take out your Fish, to drain; put a little Butter and a Dust of Flour to your Parsley, to thicken your Sauce; take off your Stew-pan, dish up your Soles with your Parsley-sauce over them, and serve them up hot for a Course.

Soles with Champaign.

TAKE some middling Soles, scale, gut, wash, and wipe them dry; cut off their Head, Tail, and Fins, and place them in a Stew-pan, seasoned with Pepper, Salt, a Bunch of sweet Herbs, whole Onions, and Slices of Lemon; moisten them with Half a Bottle of Champaign, a little Fish-broth, and a Lump of Butter, and let it boil over a quick Fire; being done, and your Sauce pretty short, thicken it with a Cullis of Craw-fish, and let your Ragout be of a good Taste; dish up your Soles, with the Ragout over them, and serve them up hot. To make this Cullis, see the Chapter of *Cullisses*.

Soles with a Cullis of Anchovy.

GUT, scale, wash, and wipe them dry; slit them up the Back, stew them with Flour, fry them, and chop off the Heads and the Ends of the Tails; put a Stew pan, with a little Butter, over the Fire; the Butter being melted, put in a few green Onions chopped small; moisten it with Fish-broth, seasoned with Pepper and Salt, and let it stew over a slow Fire; add some Capers, thicken your Sauce with Cullis, and put in your Fish to stew; let your Sauce be well relished, dish up your Fish with your Sauce over them, and serve them up hot for a Course or a Side-dish.

Soles with Cucumbers.

GUT and scrape them, chop off the Heads and Tails, flour and fry them, and, being fried, take them out, to drain; pare two or three Cucumbers, cut them in Halves, take out the Inside, cut it in Dice, put your Cucumbers to marinate with a sliced Onion, seasoned with Pepper, Salt, and a Dash of Vinegar, and stir it well; let it marinate a Couple of Hours, and strain your Liquor, through a Linnen-cloth, into a clean Stew-pan over the Fire; add a little Butter, which being melted, put in your Cucumbers; being a little brown, moisten them with Fish, or any other Broth, and let them stew over a slow Fire; being done, skim off the Fat, and thicken your Sauce with Cullis and a Dust of Flour. Now put your fried Fish to your Cucumbers, and, being stewed, dish them up; let your Ragout of Cucumbers be of a good Taste, put it over your Soles, and serve them up hot for a Course or Side-dish.

Soles stuffed with Craw-fish.

GUT, scrape, wash, and dry your Soles well, cut off the Mouth

and Tail, slit them up the Back, and bone them; take a small Sole, bone it, put the Flesh over your Dresser with a little Parsley, green Onions cut small, and some Mushrooms, seasoned with Pepper, Salt, sweet Herbs, and a little fine Spice; add some fresh Butter, three or four Yolks of Eggs, and the Crum of Half a *French Rowl* boiled in Cream; chop them all well together, pound and stuff your Fish with them, seasoned with Pepper and Salt, and a few sweet Herbs, and add two or three whole green Onions; turn your Fish, season them, as before, moisten them with melted Butter, strew them slightly with Crums of Bread, and let them be done in the Oven, or in a Baking-pan, with Fire under and over; being well coloured, take them out, and dish them up with your Ragout of Craw-fish over them.

You may, in like Manner, dish up your Soles with a Ragout of Oysters, instead of Craw-fish; or with a Ragout of Mushrooms, or a Ragout of Truffles. The Way of making these Ragouts see, in the Chapter of *Ragouts*.

Soles stuffed with Anchovies.

STUFF the Soles, order and dress them, as those directed before to be done with Craw-fish, and make a white Sauce, thus: Put some fresh Butter in a Stew-pan, with a Dust of Flour, seasoned with Pepper, Salt, and a little Nutmeg; moisten the Pan, with a little Water and a Dash of Vinegar; wash and bone a Couple of Anchovies, chop and put them in your Sauce, with a whole green Onion, and a Slice of Lemon, and put your Sauce over the Stove; being thickened, and of a good Taste, dish it up; your Fish being done, and of a good Colour, take them out, put them over your Sauce, and serve them up hot for a Course.

Broiled Soles, the St. Menhoul Way.

GUT, scrape, wash, and wipe them dry, and cut off the Fins; put a Quart of Milk to boil in a Stew-pan, take a clean Stew-pan, put in your Fish, with good Butter, the Bigness of a Fist, seasoned with Pepper, Salt, Onions cut in Slices, whole green Onions, Parsley, Bay-leaves, sweet Basil, and fine Spice, and let them boil; being done, let them cool in their own Liquor; then take them out, moisten them with Butter, strew them with fine Crums of Bread, and broil them over a slow Fire; being fried pretty brown, dish them up with a Remoulade under them, and serve them up hot.

SOLES may likewise be taken off in Slices from the Bones, and done, the same *St Menhoul* Way, being strewed with Bread, fried and dished up, in the same Manner. At another Time, Soles being done, take them out of their Seasoning, dip them in beaten Eggs, strew them with fine Crums of Bread, fry them to a good Colour, and take them out, to drain; put a folded Napkin in your Dish, lay your Fish over it with fried Parsley, and serve them up hot for a Course.

Soles dressed with Fennel.

TAKE large Soles, gut, scrape, wash, and wipe them dry; chop off the Heads, and the Ends of Tails; melt some Butter, put a little Pepper and Salt to it, and turn your Fish in it; put some green Fennel over a Gridiron, lay your Fish over it, and let them broil over a slow

flow Fire; being done on one Side, turn them, and keep in the Fire; put a little Butter into a Stew-pan over a Stove, with a few green Onions and Parsley chopped small, stir it now and then, and moisten it with a little Fish-broth, or Water; your Sauce being pretty short, add a Couple of Anchovies chopped, a few Capers, and some Fennel; thicken your Sauce with your ordinary Cullis, let it be high relished, and dish it up; take off your Soles from the Gridiron, clean them from the Fennel that sticks to them, lay them over your Sauce, and serve them up hot for a Course.

Soles dressed with sweet Herbs.

CLEAN them well, chop off the Heads and Tails, and slit them up the Back; rub a silver Dish, or Baking-pan, with Butter; season it with Pepper, Salt, a few sweet Herbs, chopped Parsley, and some whole green Onions; place your Fish in it, and season them over and under, the same Way; sprinkle them with fresh Butter, strew them with fine Crums of Bread, and put them in the Oven; when baked to a fine Colour, take them out, take off the Fat, and serve them up hot with an Anchovy-sauce under them, for a Course or small Dish.

Soles dressed with Lettuce.

STUFF your Soles, and order them as those done with Craw-fish mentioned before: Take a Dozen or two of the Hearts of Lettuces, blanch them, put them in cold Water, squeeze the Water well out of them, and tie them up in two Parcels; put them in a Stew-pan, moisten them with Broth, seasoned with Pepper, Salt, and a Bunch of sweet Herbs, and let them stew over a slow Fire; being done, skim off the Fat, thicken your Sauce with Cullis, let your Ragout be of a good Taste, and dish it up; take out your Soles, when well coloured, lay them over your Lettuces, and serve them up hot for a Course.

Soles dressed, the Dutch Way.

SCRAPE your Soles, slit them about two Inches from the Tail up to the Gills, and put them in fresh Water, for an Hour; put Water over the Fire to boil, and put in Parsley-roots well scraped, with the Heads of your Fish cut in four, if they are large, but not parted from each other, and a good Bunch of Parsley washed clean; these being boiled, take them out with the Skimmer; put in your Fish, the Water being high seasoned with Salt; let them boil, about Half a Quarter of an Hour, and put your Roots and Parsley in again, for a Moment, before you take out your Fish, to make them take the Taste of Salt; then put your Fish in a deep China-plate with your Parsley-roots and the Parsley over them, and fill up your Dish with the salt Waters your Fish were boiled in. They commonly eat these Fish with Toast and Butter.

C H A P. XXXIV.

Of Lots or Barbels.

Barbels larded and glazed.

PUT your Barbels in boiling Water, and stir it, but take your Fish presently out again; scrape them slightly, let them be very white and well cleaned, and leave the Liver untouched, as being the most delicate Bit in the Fish; wipe them dry, and lard them with fine Bacon. Put in a Stew-pan, set over a well lighted Stove, a Bottle of white Wine, Onions cut in thin Slices, sweet Basil, Slices of Lemon, Pepper, Salt, and Cloves; as soon as the Wine boils, put in your Fish, two by two; after some Boils, take them out, and put in some more, to make them stiff. Put a clean Stew-pan over the Fire, big enough to hold all your Fish, put a Couple of Pounds of Veal into it, with some Ham cut into small Pieces, with an Onion or two, and moisten them with Broth, or Water; when the Veal is almost done, put in your Fish, let them boil gently, let them not be too much done, and take them out dextrously, to keep them from breaking. Now put your Broth over the Fire again, and, when stewed to a Jelly, put in your Fish, the larded Side downwards, and let them glaze over a gentle Fire; being ready to serve up, put an Essence of Ham, or an *Italian* Sauce, in your Dish with your Fish over it.

If your Fish be not glazed enough, put them on again, shaking the Pan now and then, and do not leave them, till done; dish them, and serve them up hot for a Course.

Lots dressed with Champaign.

SCALD, gut, and clean them well, take out the Gall, leave the Liver untouched, wipe them dry, and flour and fry them in Hog's-lard; being fried, put them in a Stew-pan, with a little Cullis and Gravy, and let them have a Boil, to get off the Fat; take them out, to drain; put them again in a clean Stew-pan, with Essence of Ham, some Gravy, two Glasses of Champaign, and a Rocambole chopped small; when your Fish have stewed a While, taste the Sauce, make it palatable, add the Juice of a Lemon, dish your Fish with their Sauce over them, and serve them up hot for a Course.

Lots dressed with Champaign, the Italian Way.

SCALD, gut, wash, and wipe them dry, leave the Liver untouched, flour and fry them in Hog's-lard, and put them in a clean Stew-pan, with a little Gravy and Cullis; after a Boil, or two, take them out, to drain; make an *Italian* Sauce, thus: Take Half a Ladle of Cullis, the same Quantity of Broth, Gravy, and Essence of Ham, with a Clove of Garlic, sweet Basil, Half a Lemon cut in Slices, a few pounded Coriander-seeds, two Glasses of Champaign, and Half a Glass of good Oil; boil this Sauce well, skim off the Fat, let it be palatable, strain it through a silk Strainer into a clean Stew-pan, put in your Fish,
and

and let them stew a While; when done, dish and serve them up hot for a Course.

Lots dressed with sweet Herbs and Meat.

PUT them, for a Minute, in hot Water, gut and wash them, and leave the Liver untouched. Put some Slices of Bacon in a Stew-pan, and then your Fish; season them with Pepper, Salt, sweet Herbs, fine Spice, green Onions, some Slices of Lemon, Bay-leaves, a Lump of fresh Butter, and a Couple of Glasses of Champaign; lay some Slices of Bacon over your Fish, put the Lid over the Stew-pan, and let them stew softly, with Fire under and over; take them out, strew them with Crums of Bread, let them get a Colour in a Baking-pan covered, or in the Oven; being of a good Colour, make a Remoulade, thus: Put in a Stew-pan chopped Parsley, green Onions, Shalots, a Crum of Garlic, sweet Basil, some Anchovies and Capers, a Spoonful or two of Mustard, two Spoonfuls of good Oil, the Juice of a Lemon, a little Gravy, Pepper, and Salt, all well mixt together; then put in your Dish, with your Fish over it, and serve them up hot for a Course.

Lots, the Perigord Way.

PUT them, for a Minute, in hot Water, gut and wash them well, leave the Liver untouched, wipe them dry, and put them in a Stew-pan, with a Bottle of white Wine, a Bunch of sweet Herbs, a little Mace, two Cloves of Garlic, a little Water, some Truffles cut in Slices, Pepper, and Salt; let your Fish be done over a quick Fire, and make the Sauce short; your Fish being done, add a little Essence, with the Juice of a Lemon and some Butter; let your Sauce be relishing, dish your Fish with the Sauce over them, and serve them up hot for a Course.

Lots, in Lent, with a Spanish Sauce.

PUT them, for a Minute, in hot Water, gut, wash, and wipe them dry, leave the Liver untouched, strew them with Flour, and fry them in drawn Butter; being fried, make your Sauce thus: Put a Couple of Onions, cut in Slices, in a Stew-pan, with Half a Carrot and Half a Parsnip, cut in small Bits, and Half a Glass of Oil; let these Roots stew a little, moisten them with Fish-gravy, or Fish-broth, and season them with sweet Herbs, fine Spice, some Slices of Lemon, some Cloves of Garlic, a few Coriander-seeds, Cloves, and a Couple of Glasses of white Wine; let them all boil well together, skim off the Fat carefully, thicken your Sauce with Fish-cullis, let it be of a good Taste, and strain it off. Now put your Fish in a clean Stew-pan, with your Cullis over them; let them stew very slowly, and add a Glass of Champaign, a chopped Rocambole, and the Juice of a Lemon; being ready to serve up, dish your Fish with their Sauce over them, and serve them up hot for a Course.

Lots with a white Sauce.

PUT them, for a Minute, in hot Water, gut, wash, and clean them well, and leave the Liver untouched; put them in a Stew-pan, with Onions cut small, some Sprigs of Parsley, a Bay-leaf, sweet Basil, Half a Bottle of white Wine, Pepper, Salt, Cloves, and a Lump of Butter;

Butter; pour some boiling hot Water over them, and let them stew slowly; being done, put in a clean Stew-pan, with a good Lump of Butter, a Dust of Flour, a Dash of Vinegar, Pepper, Salt, Nutmeg, and a little Water; thicken your Sauce, and take out your Fish, to drain; dish them with their Sauce over them, and serve them up hot for a Course.

Lots with Cullis of Craw-fish.

PUT them, for a Minute, in hot Water, gut, wash, and clean them well; put them in a Stew-pan, with Half a Bottle of white Wine, some Onions cut in Slices, some Slices of Lemon, some Sprigs of Parsley, sweet Herbs, Cloves, a good Lump of Butter, and some boiling Water, to cover your Fish; being done, take them out, to drain; dish them with a Cullis of Craw-fish over them, and serve them up hot for a Course.

Other Lots in Lent, with a Cullis of Craw-fish.

PUT them, for a Minute, in hot Water, gut, wash, and clean them; put a Lump of fresh Butter in a Stew-pan, with a Dust of Flour, seasoned with Pepper, Salt, a Lemon-juice, and a little Water; put your Sauce over the Fire, which being thickened, add a little Cullis of Craw-fish, made the *Lent* Way, with some Craw-fish Tails; but this Cullis must not boil, lest it should turn; your Fish being done, take them out, to drain; dish them with your Cullis over them, and serve them up hot for a Course.

CHAP. XXXV.

Of Pikes.

A Pike with Oysters.

AFTER the Pike is cleaned, cut it into Slices, and put it in a Stew-pan, with white Wine, Parsley, green Onions, Mushrooms, Truffles cut small, Salt, Pepper, and good Butter; take Oysters rolled in Flour, and blanch them a little in Water, with some Verjuice-berries; being thus blanched, put them in your Ragout; when you are ready to serve, dish it up, let it be of a good Taste, and serve it up hot for Entry.

THE other Fish with Oysters are dressed, in the same Manner.

The Entry of a great Pike.

CUT it in four; put the Head into *Court-Bouillon*, one Piece into a white Sauce, another in Fillets or a Ragout, and the Tail fried with a Caper-sauce; dish all up together. You may put a little Ragout to it, made with Pike's-liver and Carp's-melt.

Pikes with a Sauce, the German Way.

TAKE a Pike, clean it well, cut it in two, and let it boil in Water, but not, till it be quite done; after you have taken it out of the Water, scale it, let it be white, and put it into a Stew-pan, with
white

white Wine, Capers cut small, Anchovies, sweet Herbs, Mushrooms cut small, and Truffles; let all together simmer softly, for Fear of breaking the Pike; put a Lump of good Butter rolled in Flour into it, with a little *Parmesan* Cheese, dish it, and serve it up.

A marinated Pike for Entry.

SUCH a Pike, being well cleaned and scaled, is put into a Marinade, two Hours, with Vinegar, Salt, Pepper, green Onions, and Bay-leaves; being afterwards floured, fry it; being baked, and of a good Colour, serve it up with a brown Sauce under it, Anchovies strained through a Sieve, or Bag, with an Orange-juice, Capers, Salt, and Pepper.

A Pike with a white Sauce.

AFTER the Pike is well cleaned, boil it with Wine and Water, Salt, Pepper, and a Bunch of sweet Herbs; being boiled, take off all the Skin, and make a white Sauce, as follows: Take a Lump of good Butter, and put it in a Stew-pan with a little Flour, two Anchovies cut small, a whole green Onion, a Slice of Lemon, Capers, Salt, Pepper, and Nutmeg; put in a Dash of Vinegar, with a little Water; being ready to serve, stir your Sauce upon the Stove, till it be thick, and put it over your Fish. If you will give another Colour to your white Sauce, put nothing but Cullis of Craw-fish in it, or red Cullis, or white Cullis. This Mixture is agreeable, and makes a Variety in the Sauce. This Sauce, just as it is described, may serve all Sorts of Fish that are dressed, in this Manner.

A Way of roasting a Pike.

HAVING scaled and gutted your Pike, make Force-meat, with Carp's Flesh and Melt, Flesh of Eels, Pikes, Tench, and sweet Herbs, all cut small, together with Mushrooms, Truffles, and Heads of Asparagus; put some Yolks of Eggs hard boiled to it, and season well the Whole with Salt, Pepper, and sweet Herbs; moisten the Force-meat with white Wine, and put into it little Bits of fresh Butter; after this, stuff the Body of the Pike with the Force-meat, and sew it up; then put it on the Spit, wrapped up in a Paper greased with good Butter, and sprinkle it with white Wine and good Butter; when it is almost done, take off the Paper, to brown it, and serve it up with a sharp Sauce made, thus: Take Anchovies and Capers, with a thin Cullis, the Juice of two Lemons, Pepper, and Salt, which heat all together, and put it into a Dish, with your Pike upon it.

A Pike with Gravy for Entry.

RAISE the Skin, and lard it with thin Bacon; this done, put into it Force-meat as before, and wrap it up in Paper dawbed with Butter; spit, and besprinkle it with white Wine, Butter, Salt, and Pepper; being roasted, put an *Italian* Sauce under it, garnish it with Sweet-breads of Veal larded, and serve it up hot for Entry.

Pikes Robert-Sauce.

SCALE and gut your Pikes, slit and cut them in four, slice them on the Back, and put them into a Marinade with Pepper, Salt, Onions, Slices of Lemon, Basil, Bay-leaves, and Vinegar; an Hour after, take your Pikes out of their Marinade, put them upon a clean Linnen-cloth, to dry,
and

and flour and fry them ; afterwards make a *Robert-sauce*, putting a Bit of Butter into a Stew-pan, over the Stove, some Onions, cut into Dice, being fried in your Stew-pan, till they are a little brownish, and moisten them with Gravy, or Fish-broth ; being done, skim off the Fat, and thicken it with good Cullis : Put your Pikes a boiling softly upon hot Cinders ; when ready to serve, dish up your Pikes neatly, and, before you put your Sauce over them, set them a little upon the Fire again, putting a little Mustard with a Dash of Vinegar to it ; let it be relishing, pour the Sauce over your Pikes, and serve them up hot. Those, that have no Conveniency to make Cullis, may use a little Flour, at the Time the Onions are almost brown, before they moisten them, so that the Flour may have a little Time to be done.

N. B. THE above-mentioned Marinade may serve for all Fresh-water Fish to fry.

Pikes glazed.

TAKE what Number you think fit, according to the Bigness of your Dish, which a large one will fill ; scale, gut, wash, and wipe it well, raise the Skin on one Side, and lard it with thin Bacon ; being larded, take an oval Stew-pan, garnish it with Slices of Veal and Ham, some Onions, sweet Herbs, a Bottle of white Wine, and a Spoonful of Broth, with a Lemon cut into Slices. Take a Napkin, wrap your Pike in it, and put it into the Stew-pan ; when its Flesh is half done, take it out, strain your Broth through a Sieve, put it again into the same Stew-pan, and so let it boil, till it turns to a Caramel ; put your Pike into it, on the larded Side, and over hot Cinders, till you be ready to serve ; if it is not glazed enough, put the Sauce-pan upon the Stove again, stirring it sometimes ; when it is done as it should be, put some Cullis of Ham into the Dish you serve it up in ; take up your Pike as gently as you can, put it upon the Cullis of Ham, and serve it up hot for a great Entry. At another Time, instead of putting it in the Stew-pan, you need only make Forced-meat, to be put into the Pike's Belly, and into a large Dish with Slices of Bacon, seasoned with Salt, Pepper, Onions, and sweet Herbs, with a Bottle of white Wine, and so let it be baked ; then take it out, drain it, dish it up with Cullis of Ham over it, and the Juice of a Lemon, and so serve it up hot.

A Pike in Scotch Collops.

TAKE a large Pike ; being scaled, gutted, and washed, cut it in large Pieces, the Length of a Hand, wipe it well, and split it in two up the Belly ; take out the Bone, and lard it with fine Bacon ; being larded, boil it in Wine, thus : Take a Bottle of white Wine, and put it in a Stew-pan, with a little Salt, Pepper, green Onions, Parsley, sweet Herbs, and Cloves ; as soon as it boils, put in one or two of the Pieces, if the Stew-pan will hold them, and, after it has had two or three Boils, take it off ; do the same Work over again, with all your other large Pieces ; this done, drain them, and take two Pounds of Veal, with some Slices of Ham, and Onions stuck with Cloves, cut in Dice ; put all together over the Fire with Broth, and, when half done, put in your large Pieces, but take Care they be not over done ; then take them out, drain them, and strain your Broth ; this done, put it
into

into the Stew-pan again, and make a short Sauce, till it turns to Caramel; as soon as the Sauce is short enough, put in your large Pieces of Pikes, and put them upon hot Cinders, that they may glaze softly; being thus ordered and ready to be served, put in your Dish a Sauce, after the *Italian* or *Roman* Fashion, and your large Pieces over it, and serve them up hot for a great Entry.

Forced Pikes.

THEY must be scal'd, and the Back-bone taken out, but Head and Tails must hang on the Skin; take the Flesh, with a Slice of Eel, or Carp, put to it a few Mushrooms, green Onions, and Parsley; season it with Salt, Pepper, fine Spice, and sweet Herbs, and cut them all small together; this done, pound it in a Mortar, and put a good Lump of Butter in it, adding Crums of Bread, the Bigness of an Egg, being first soaked in Milk, or Cream, and softly boiled upon a Stove; put this in your Force-meat, with four Yolks of Eggs, and mix all well together in the Mortar; afterwards stuff your Pikes with it, and sew them up. Take a Stew-pan, put Slices of Onions in it, with Basil, Bay-leaves, and Slices of Lemons, and place your Pikes in it; at last, season them with Onions, Parsley, Salt, Pepper, Cloves, and sweet Herbs; moisten them with Fish-broth, or other Broth, and a Bottle of white Wine, and let them stew gently over a slow Fire, lest they break. Then make a Ragout with some Mushrooms, Craw-fish Tails, Truffles, Heads of Asparagus in their Season, and Bottoms of Artichokes; put your Mushrooms in a Stew-pan, with a little fresh Butter; moisten them with Fish-broth, and thicken the Sauce with a good Cullis made of Craw-fish, or other Fish; when your Ragout is done, well tasted, and ready to serve, draw your Pikes out of their Liquor, and put them in a Dish, to drain; after that, put them into the Dish you design to serve them in, with the Ragout over them; the Whole must be served up hot. Observe, when you make Use of Heads of Asparagus, which must be whitened, that you put them into your Ragout but a Moment before Serving, to prevent their being done too much.

N. B. STUFFED Carps in Ragout, and Trouts, are done, in the same Manner. These Sorts of Fish, as Pikes, Carps, Tenches, and Trouts, being stuffed, as above, rub them with good Butter melted, and lay them in a silver Dish, or Baking-pan, with some Slices of Onions under them, whole green Onions, and a little Parsley cut small, putting a little melted Butter over them; do them handsomely with Crums of Bread, Spices, &c. and send them to the Oven, to get a good Colour; you may serve them up with an *Italian* Sauce.

Pikes baked and dressed in a Stew-pan.

SCALE the Pikes, lard them with Eel, put them over the Fire, with Butter, white Wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of sweet Herbs, Bay-leaves, Basil, and green Lemon; when they are done, make a Ragout with Mushrooms; put these in a Stew-pan, with a little good fresh Butter, which moisten with Fish-broth, or Gravy; thicken it afterwards with Cullis, that the Whole may be well tasted; when you are ready to serve, take the Pikes out, drain them,
place

Place them in a Dish, put the Ragout over them, and serve them up hot.

Fried Pikes with Anchovy-sauce.

OPEN your Pikes in the Belly, and slice them on the Back; put them to marinate with Vinegar, Salt, Pepper, green Onions, and Bay-leaves, and flour them, when you fry them; for Sauce, melt Anchovies with brown Butter, and, having strained it through a Sieve, add to it Orange-juice, Capers, and white Pepper.

A roasted Pike.

SCALE it, slice it on the Back slightly, and lard it with middling Slices of Eel; season with Salt, Pepper, Nutmeg, green Onions, and sweet Herbs; put it on the Spit, the long Way, and, as it is doing, put Butter over it, with white Wine, Vinegar, and green Lemon-juice; being done, melt some Anchovies in the Sauce, and strain it through a Sieve, with a little Cullis; add Oysters just blanched to it, with Capers and white Pepper, and serve it up. Those, that have no Cullis, may use a little Flour browned.

A Pike, the Polish Way.

TAKE a live Pike, and, an Hour before Serving up, scale it, to make it very white. To this Purpose, take a sharp Knife with which split the Pike in two, wipe them well, and cut them into small Pieces as big as a Hand; then lay them upon the Dresser, and cover them with Salt; put Water over the Fire, some Parsley-roots, cut into Fillets, and Parsley cut small, with some Mushrooms; after this, strew your Salt well over your Pieces of Pikes, place them in a Stew-pan, and put a Crum of Mace in it with your Parsley-roots, Parsley cut small, and Mushrooms; put a brisk Fire in the Stove, put your Stew-pan over it, and fill it with boiling hot Water; let it be upon the Fire till it is almost boiled away; put in it a good Lump of Butter, the Bigness of a Fist, divided into several small Bits, and give it a Taste. If it is not palatable enough, place your Pike, Piece by Piece, in the Dish, and put over it the Parsley-roots with the Sauce, and serve it up hot for Entry. Observe that it must be boiled with a quick Fire.

A Pike dressed, the Polish Way, with Saffron.

TAKE a Pike, clean it thoroughly, as before, and cut and salt it; put it in a Stew-pan with Parsley-roots and Mace, and put it upon the Fire, as before, with a Lump of Butter. Take Onions peeled, cut them into Slices, put them in the Stew-pan, let them be done, strain them through a Sieve, and make the Sauce pretty thick, like Cullis; your Pike being boiled pretty short, put some of this Onion-cullis in it, as much as you think fit; take a third Part of a Tea-spoonful of pounded Saffron, which must be mixed with a little warm Water, in some Porringer, or other Vessel, only, to have it well soaked, put some into the Pike, and serve it hot for Entry.

A Pike, the Polish Way, with Lemon.

TAKE a Pike, clean, cut, and salt it, as above; put it immediately over the Fire with Water (in the Manner directed before) with Parsley-roots, pickled Cucumbers, and Lemon cut in Slices. These

Serve

Sorts of Lemons are scarce, in some Countries; they come from *Poland* pickled. This Entry must be thickened with Cullis of Onions, mentioned before; let it be relishing. This Entry of Pikes is very good, and is much used, at King *Stanislaus's* Court. It is served up hot.

Another Polish Way of dressing Pike with a blue-grey Sauce.

TAKE a large Pike, gut it, slit it in two, and cut them into Pieces five Inches long; place them in a large Dish, and salt them with a great Deal of coarse Salt; boil a Bottle of Vinegar, pour it gently over your Pike, and put more Salt to it; put Water in a large Vessel that will hold the Pike, and, when your Water boils, put in your Pike with all the Salt together, that it may take the Taste. Take about a Quarter of a Pound of Anchovies, wash them, take out the Bones, and cut them very small; then take a Pound of good fresh Butter, and put it in the Stew-pan with the Anchovies, some Corns of white Pepper, Nutmeg, and Mace; take out your Pike, drain it, dish it up with your Sauce over it, and serve it hot for Entry.

A Pike dressed, another Way.

TAKE a Pike, scale, gut, and wash it well; this done, wipe it, cut it in two, and slit the Head in two, without parting it from the Body; take a Stew-pan, put a good Lump of Butter in it, put in your Pike seasoned with Salt, Pepper, sweet Herbs, and fine Spice, and put the Head over the Stove, to melt the Butter, so that it may get a Taste; then strew Crums of Bread over it, broil it, and prepare a *Robert-sauce* made with Onions, thus: Take Half a Dozen Onions, and cut them in Slices, or Dice; take a Stew-pan, put a good Lump of Butter in it with your Onions, at the same Time, and let it stew slowly; cover it, and stir it now and then; when the Onions are coloured, drain off the Butter, strew a little Flour over them, moisten them with *Lent* Gravy, and let them stew softly; when they are done as they should be, and your Head is well broiled and ready to be served up, place your Ragout with Onions in the Dish you serve it in, put your Pike's Head upon it, and serve it up hot for Entry.

IF the Pike is but small, you may join Head and Tail together, unless you have a Mind to make another Entry, with the Tail, in boiling it in *Court Bouillon*; being thus done, serve it up with a Cullis, according to the *Italian* Fashion; or marinate it, fry it, and serve it up with a *Robert-sauce*, as above; or else dressed dry, putting in the Bottom of the Dish Force-meat, made of Pike, with the Fillets of Pike over it, and putting over it likewise a little Cullis, either fat, or of the *Lent* Sort, with some Crums of Bread and *Parmesan* Cheese; colour it in the Oven, and serve it up hot for Entry.

A Pike, after the Civita Vecchia Fashion.

TAKE a Pike coming out of the Water, scale it well, and let it be as white as possible; split and wash it well, cut it in Pieces, the Bigness of a Hand, and slice them upon the Back; put them flat upon the Dresser, corn them with some Handfuls of coarse Salt, Parsley cut small, Parsley-roots cut in Fillets, some Mushrooms pounded, and Truffles cut small; take off the Salt from your Pike, by shaking it; place it in the Stew-pan with the Liver, put in your Parsley, thus cut small,

with

with the Roots in Fillets, the Truffles, Mushrooms, and Mace, a Bit of Butter, and a little beaten Pepper; then light a good Fire in the Stove, put your Stew-pan over it with your Pike, moisten it with hot Water, and force it to a short Sauce; when it is done, so as that there remains but very little Sauce, put in a little Butter roll'd in Flour, to thicken the Sauce, and two Cloves of Garlic, cut very small, with a Lemon-juice; let it be palatable, and pretty high seasoned, and serve it up hot for Entry.

A Pike, the Dutch Way.

TAKE a Pike, scale and wash it well, and put an oval Stew-pan over the Fire with Water and Salt; when the Water boils, put in your Pike, and make a Sauce with good Butter, an Anchovy cut small, seasoned with Salt, Pepper, Nutmeg, a Dash of Vinegar, a little Dust of Flour, and a little Water, or Gravy; thicken your Sauce, take up your Pike, drain and dish it up, put your Sauce over it, and serve it up hot for Entry.

A Pike in Court-Bouillon or dry.

PUT your Pike in a Dish, and put Salt upon it with boiling Vinegar; then boil white Wine with Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-leaves, Onions, and green Lemons or Oranges; put it upon a quick Fire, and, when it boils, put in your Pike, wrapped up in a Napkin, with the Seasoning mentioned before, such as sweet Herbs, Onions, Lemons, Bay-leaves, Salt, Pepper, and Cloves, with a good Lump of Butter in the Belly of your Pike; being done, serve it up upon a clean Napkin, for a Dish of roasted Fish, garnished with Parsley.

It may likewise be dressed with a white Sauce, or Parsley-sauce over it, when you scale it first; all Sorts of Pikes, either big or small, may be dressed, in the same Manner.

Bream.

IS a fresh-water Fish; it is eaten either broiled, or fried. The Way of dressing it is thus: Scale and gut it, slice it upon the Back, soak it in melted Butter, seasoned with Pepper and Salt, and put it upon the Gridiron, putting now and then melted Butter over it, till it is enough; then make a brown Sauce with green Onions, Capers, and Anchovies, putting it in a Sauce-pan with a Lump of Butter; moisten it with Gravy, and thicken the Sauce with your Cullis, which put over your Fish; let it be well seasoned and palatable. The Anchovy must not be put in, till your Fish is ready to be served up.

You may also serve it with a white Sauce, or a Sauce made with Sorrel.



C H A P.

C H A P. XXXVI.

Of Lampries and Eels.

Lampries with a sweet Sauce.

SKIN your Lampries, cut them in Bits, and blanch them in Butter, with a Dust of fine Flour; put in some red Wine, a little Sugar, Cinnamon, Salt, Pepper, and a Bit of green Lemon; your Lampries being done, put in their Blood, which you had laid by, and let them stew a little longer, and, your Ragout being done, dish it up, and serve it up hot for a first Course.

Broiled Lampries.

YOUR Lampries being skinned and cut in Bits, melt a little Butter, and put in it some Parsley cut small, Chibbol, and sweet Herbs, some Salt, Pepper, and then your Bits of Lampries; stir them all together in the Stew-pan; take out the Bits, strew them with Crums of Bread, and broil them over a slow Fire; serve them with a brown Sauce, made with a Bit of Butter, and a Dust of Flour browned in a Stew-pan; add a little Chibbol, Parsley cut small, some Capers, an Anchovy, some Salt and Pepper; moisten the Pan with Fish-broth, and thicken it with Cullis of Craw-fish, or other Cullis; then let your Sauce be good and high relished, dish it up with your Lampries, and serve it hot for a dainty Dish.

YOUR Lampries may likewise be served up with a sweet Sauce made with Vinegar, or Wine, a Bit of Sugar, a Stick of Cinnamon, and a Bay-leaf boiled all together; being done, take out the Cinnamon and the Bay-leaf, dish up the Sauce with your Lampries, as before, and serve it up hot for a dainty Dish.

BROILED Lampries are also served up with Oil, thus: Mix some Oil and Vinegar with Pepper and Salt, a little Mustard, an Anchovy, Parsley, and Capers cut small; then put them in a Saucer, placed in the Middle of your Dish with your Lampries, and serve it up hot for a Course.

Lampries, the Portuguese Way.

YOUR Lampries being scalded and cleaned, as they do Tenches, cut them lengthwise, and place them in a Stew-pan with some red Wine and a Lemon sliced, a Bunch of sweet Herbs, a Bit of Sugar, a Spoonful of Oil, a Lump of Butter, some Nutmeg, Pepper, and Salt; then boil the Whole on a brisk Fire, and put in some Onions, Garlic, and Parsley cut small; when you are ready to serve up, take out the Bunch of Herbs, and put a great Deal of Juice in your Ragout.

A Sea-dish with several Sorts of Fish, the Portuguese Way.

THIS Sea-dish is to be made, as the last Ragout, with the Addition

tion only of some Leeks to your Fish; it is never used with Butter, and Flour browned; leave your Fish whole.

Roasted Eels.

TAKE some fine Eels, skin, gut, wash, and cut them in Pieces, the Length of three Fingers; melt some Butter in a Stew-pan, and put in your Pieces, seasoning them with Salt, Pepper, Rocambole, sweet Herbs, and fine Spice; then take Crusts of Bread, the Bigness of your Pieces; all which put upon a Skewer, with a Crust of Bread and a Piece of Eel, alternately till all is skewered; tie the Skewer to a Spit, and baste it with Butter; your Eels being done and taken off from the Skewers, dish them up with a Cullis, or a high-relished Sauce, and serve them up hot for a Course.

Eels, the St. Menchoult Way.

TAKE some of the finest Eels you can get, skin, gut, wash, and cut them in Pieces six Inches long, which must be sliced; put Butter in a Stew-pan, with Slices of Onions, sweet Basil, Thyme, Fennel, Bay-leaves, your Pieces of Eels, some Salt, Pepper, Cloves of Garlic, Half a Bottle of white Wine, and a little Water; let the Whole stew slowly, taking Care not to boil them too much; when enough, take them out, strew them with Crums of Bread, and broil them; put a Remoulade in your Dish, with your Eels over it, and serve them up hot. When you take the Eels out of the Pan, you may dip them in some beaten Eggs, throw some crummed Bread over them to be fried, and serve them up hot with Parsley fried.

Eels, the Bavarian Way.

PREPARE your Eels, as those before, rip them up the Belly, take out the Bones, and cut them cross in two. You must, at least, have two Eels, for a Dish. Then take a Bit of a Calf's Caul, spread it on your Dresser, and put Half an Eel seasoned with Salt in it, with Pepper, fine Spice, Parsley cut small, Mushrooms, Truffles, if you have any, Artichoke bottoms, Craw-fish Tails, Ham, a little Rocambole, Butter, and scraped Bacon; over this Stuffing, roll up your Eel, wrap it up in your Caul, and tie both Ends to hinder it from breaking. The other Halves must be done, the same Way. Rolls of Eels being ready, tie them to a Skewer, with Bacon and Paper round, and tie the Skewer to the Spit; when they are almost roasted, take off the Bacon and Paper, to get a Colour. You may throw Crums of Bread over them, and put no Bacon, or Ham, to them, but Butter only. Your Rolls of Eels being done, dish them up, with an Essence of Ham, or a Craw-fish Cullis. Serve them up hot for a first Course.

Eels in Scotch Collops.

YOUR Eels being prepared, as before, and cut in Pieces of four or five Inches long, rip them up, taking out the great Bone, and larding them with fine Bacon; put a Bottle of white Wine in a Stew-pan, with Salt and Pepper, and some Sices of Onions; when the Wine boils, put in it two or three Slices of Eels, at a Time, and let them take some Boils. Take another Stew-pan, put a Pound of a Fillet of Veal in it, with some Ham and an Onion cut in small Bits, moisten the Pan with some Broth, and set it on the Fire; the Veal being done, strain off the Broth, and put it again in the Stew-pan, that it may

may turn to Jelly ; afterwards place your Bits of Eels in the Jelly, the larded Side downwards ; cover your Stew-pan, and put it on hot Cinders for the more easy Glazing of your Eels ; being ready, put an *Italian Sauce*, or an Essence of Ham, in your Dish, place your Bits of Eels in it, and serve them up hot for a first Course.

Stuffed Eels.

YOU may stuff them upon the Bone, like a white Pudding : First make a Stuffing with the Flesh of your Eels, and pound it well ; then put some Cream in a Mortar with Crums of Bread, a little Parsley and Chibbol, some Mushrooms and Truffles ; your Stuffing being well seasoned and relishing, put it round the Bone, strew it with Crums of Bread, put it in a Baking-pan, and let it bake in the Oven, till it be well coloured.

Eels with a white Sauce.

YOUR Eels being skinned, cut them in Pieces, which blanch in boiling Water, and drain them ; then put them in a Stew-pan, with Butter and a Bunch of Mushrooms ; tofs up the Pan, strew it with Flour, and moisten it with white Wine and Water, seasoned with Pepper and Spice ; being almost done, add to it Artichoke-bottoms, and Asparagus, if in Season ; thicken your Ragout with Eggs and a Lemon-juice, let it be relishing, and serve it up hot.

Eels with a brown Sauce.

YOUR Eels being cut in Pieces, put them in a Stew-pan with Butter, Flour, Fish-gravy, Mushrooms, a Bunch of Chibbol, Parsley, and sweet Herbs, seasoned with Salt and Pepper, and let the Whole boil together with white Wine ; your Ragout being done, put the Juice of a Lemon in it, and serve it up hot.

Fried Eels.

SKIN and bone your Eels, cut them in Slices, and marinate them, for two Hours, in Vinegar, Salt, Pepper, Bay-leaves and Chibbols ; then fry them in drawn Butter, and serve them up with fried Parsley.

Broiled Eels.

AFTER they are skinned, cut in Pieces, and sliced on the Sides, marinate them a little in melted Butter, some few sweet Herbs, Parsley, Chibbols, Pepper, and Salt ; warm them a little, stir them well, take out one Piece after another, strew them with Crums of Bread, and broil them upon a slow Fire, to get a fine Colour ; then make a small Sauce, with Chibbols, Parsley, and Capers, and put your Sauce in a Dish, and the Eels over it. It is also served up with a green Sauce, made thus : Pound some Sorrel, squeezeing out the Juice ; cut an Onion very small, which tofs up in melted Butter in a Stew-pan, with Capers cut small, pour Juice of Sorrel, an Orange-juice, and some Pepper and Salt ; serve it hot for a Course.

It is also served up with the *Robert-sauce*, or a Butter-sauce.

Stuffed Eels.

MINCE the Flesh of Eels and Carps, season it with Salt, Pepper, and fine Spice, cut the Flesh of other Eels in Slices, and spread these

Eels-skins on a Dresser; make over them a Laying of minced Fish and then a Laying of Slices, which you must repeat, till the Skins are filled; after which, wrap up your Skins in a Linnen-cloth, and boil them in Half Water and Half red Wine, seasoned with Cloves, Bay-leaves, and Pepper; when these Eels grow cold in their Liquor, serve them up, cut in Slices, for a dainty Dish, rather than for a Course.

C H A P. XXXVII.

Of Entries of Quavivers.

Quavivers fried.

GUT the Quavivers, wash and wipe them, slice them upon the Back, put Flour to them, and fry them in clarified Butter; when fried and well coloured, take them off, let them be drained, dish them up, garnish them with fried Parsley, and serve them up hot for a Dish of roasted Fish.

Quavivers with Capers.

FRY the Quavivers, as above; make your Sauce thus: Take Butter, the Bigness of two Walnuts, which put in a Stew-pan over the Stove; when melted, put in a little Flour, and stir it; when it is brown, put a few green Onions into it, with Mushrooms cut small; moisten it with a little Fish-broth, seasoned with Salt and Pepper, and let your Vivers stew softly in it; when stewed to a short Sauce, take them out of the Stew-pan, dish them up, put a few Capers into the Sauce, thicken it with Cullis of Craw-fish, let the Sauce be well tasted, put it over your Vivers, and serve them up hot.

Quavivers with Cucumbers.

FRY your Quavivers, as before; when they are fried and of a good Colour, make a Ragout of Cucumbers, in this Manner: Peel three or four Cucumbers, cut them into two, take out the Seeds, cut them in Slices, and put them to marinate with Pepper, Salt, Vinegar, and an Onion cut into Slices; this done, squeeze them through a Linnen-cloth, and put a Lump of Butter in a Stew-pan over the Stove; when melted, put in your Cucumbers, and make them brown; strew some Flour over them, moisten them with Fish-broth, and let them boil over a small Fire; when done, take off the Fat, and thicken the Ragout with a brown Cullis; set your Vivers a boiling softly in the Stew-pan with the Cucumbers, take them out, and dish them up; let your Ragout be well tasted, and put it over your Vivers, and serve them up hot.

Quavivers with Lettuces.

GUT and wash your Quavivers, wipe them between two Linnen-cloths, and slice them upon the Back; melt a little Butter, and put a little Salt to it; rub your Quavivers with the Butter, and put them upon the Gridiron, to broil with a slow Fire; when broiled, take the Hearts of a Dozen of Lettuces, and blanch them in Water; this being

ing done, take them out, and put them in cold Water; after that squeeze them, one by one; put some Butter, the Bigness of an Egg, in a Stew-pan over a Stove; when the Butter is melted, put a little Flour in it, and keep it always stirring; when it is brown, moisten the Ragout with Fish broth, season it with Salt, Pepper, and a Bunch of sweet Herbs, put in your Lettuces, and let them stew gently over a slow Fire; when done, take off the Fat, and thicken the Ragout with Cullis of Craw-fish; let your Ragout be well tasted, and dish it up. The Quavivers being broiled and of a good Colour, take them up, place them upon the Ragout of Lettuces, and serve them up hot.

Quavivers with Truffles.

BROIL your Quavivers, as those with Lettuces, and make a Ragout with Truffles; the Quavivers being broiled and well coloured, dish them up, put your Ragout with Truffles over them, and serve them up hot.

THE Quavivers with Mushrooms are dressed, as those with Truffles; make the Ragout, in this Manner: Take some Truffles, peel and wash them very clean, cut them in Slices, and put them in a Stew-pan; put Half a Ladle of Gravy, and as much of Cullis, into it, with a Glass of Champaign, a Bunch of sweet Herbs, Lemon-slices, a little beaten Pepper, and a Clove of Garlic; put your Stew-pan over the Fire, and let it boil; being done, take off the Fat, take out the Clove of Garlic, put in the Juice of an Orange, and let it be palatable. Your Quavivers being broiled, dish them up, put your Ragout with Truffles over them, and serve them up hot for Entry.

Quavivers with Anchovy-sauce.

TAKE some Quavivers, gut, wash, wipe them, and slice them on the Back; rub them with a little melted Butter, Pepper, and Salt, and broil them; turn them now and then, to get a good Colour, and take Care to keep up the Fire; make a Sauce in this Manner: Take as much fresh Butter as is necessary, and put it in a Stew-pan with a little Flour, a Couple of Anchovies, which must be washed, and the Bones taken out, a whole green Onion, seasoned with Pepper, Salt, and Nutmeg; moisten them with a little Water, and a Dash of Vinegar, and stir the Pan over the Fire. When it is pretty well thickened, dish up your Quavivers; see the Sauce be palatable, put it over your Quavivers, and serve them up hot.

Quavivers with Cullis of Craw-fish.

BROIL your Quavivers, as directed before; make a small white Sauce, in this Manner: Put fresh Butter in a Stew-pan, as much as is necessary, a little Flour, an Anchovy, which must be washed, and the Bones taken out, a whole green Onion, and a few Capers, seasoned with Salt, Pepper, and Nutmeg, and moisten them with a little Water and Vinegar; stir your Sauce upon the Stove with a Spoon, and, being thickened, put in a little Cullis of Craw-fish, as much as is necessary, to have it of the Colour; taste your Cullis, and let it be well relished; dish up your Quavivers, pour over them the white Sauce of Craw-fish Cullis, and serve them up hot.

Quavivers with Oysters.

TAKE some Quavivers, gut, wash, and wipe them; place them in a Stew-pan, season them with Salt, Pepper, fine Spices, a Couple of Onions, a Bunch of sweet Herbs, a Bay-leaf, and Slices of Lemon, moistened with Half a Bottle of white Wine, a little Fish-broth, and Butter, and set them upon the Fire, till they are done; let them be well moistened, and of a good Taste; being done, take them off, and dish them up; being well drained, have a Ragout ready made with Oysters, let it be well tasted, pour it over your Quavivers, and serve them up hot.

N. B. THE Way of making the Ragout with Oysters will be found, in the Chapter of *Ragouts*. They serve up these Quavivers, when boiled, after this Manner, with a Ragout of Melts over them. The Way of making the Ragout of Melts will be found, in the Chapter of *Ragouts*. They likewise serve up these boiled Quavivers with a minced Sauce over them.

Quavivers with Craw-fish.

BOIL your Quavivers, as those with Oysters mentioned before; being done, take them out, drain and dish them up, pour over them a Ragout made with Craw-fish Tails, let it be well tasted, and serve them up hot. The Way of making the Ragout with Craw-fish will be found, in the Chapter of *Ragouts*.

THE broiled Quavivers are served up with these Ragouts over them, viz. Oysters, Melts, or Craw-fish.

Quavivers with Muscles.

BOIL your Quavivers, as those with Oysters mentioned before; when done, take them out, drain them, and dish them up; pour a Ragout made with Muscles over them, and let it be of a good Taste. The Way of making the Ragout with Muscles will be found, in the Chapter of *Ragouts*.

Quavivers with Champaign.

TAKE Quavivers, gut, wash, and wipe them, cut off the Heads and the Ends of the Tails, cut them in two, and place them in a Stew-pan; season them with Salt, Pepper, a little fine Spice, a Bay-leaf, an Onion, and a Bunch of sweet Herbs; put some Mushrooms to them; boil Half a Bottle of Champaign, and, after that, put it into the Stew-pan, where the Quavivers are, and set them over a Stove; when half boiled to a short Sauce, put in a Bit of good Butter, and let them be thoroughly done; when boiled to a short Sauce, thicken them with Cullis of Craw-fish, or some other Cullis; let them be well tasted, dish them up, take out the Onion, the Bunch, and the Bay-leaf, pour your Cullis over them, and serve them up hot.

Quavivers with a white Fricassee.

TAKE some Quavivers, gut, wash, and wipe them, and cut them in Pieces; take a Stew-pan, put a Lump of fresh Butter in it, and put it on the Stove, with a quick Fire under it; the Butter being melted, put in your Quavivers, with some Mushrooms and Truffles, if you have any, seasoned with Salt, Pepper, and a Bunch of sweet Herbs; put

put in all together with a little Flour, and take Care the Liquor does not stick to the Stew-pan; moisten it a little with Fish-broth, and with the white Wine you have boiled before, and let it boil upon a slow Fire; being done, thicken it with three or four Yolks of Eggs mixt with Lemon-juice, and a little Parsley cut small; the Fricassée being boiled short enough, put in the Eggs, Parsley, and Lemon-juice, and keep the Pan stirring upon the Stove, till it be thickened, taking Care it does not turn; see it be of a good Taste, dish and serve it up hot.

Quavivers in Fillets.

THE Quavivers being fried, or broiled, cut off the Heads and the Ends of the Tail; open them, take out the Bone, and cut them in four; lay them handsomely in a Dish, and put a Ragout over them, such as you think proper.

THOSE, that are broiled, must be dressed with an Anchovy-sauce, or else a Cullis of Craw-fish, as the Quavivers dressed with an Anchovy-sauce, or Cullis of Craw-fish.

Quavivers forced.

TAKE some Quavivers, gut, wash, and wipe them; make a small Quantity of forced Ingredients in this Manner: Take a Quaviver, take out the Bone, put the Flesh upon the Dresser, with Mushrooms, a little Parsley, and green Onions cut small, seasoned with Salt, Pepper, and a little Nutmeg; mince them all together, and put in as much fresh Butter as is necessary, with a Couple of Yolks of raw Eggs, and a few Crums of Bread soaked in Cream; mince them well all together; when minced, stuff the Quavivers Gills with them, and place them in a Stew-pan; seasoning them over and under with Slices of Onions, sweet Herbs, Butter, Salt, Pepper, Cloves, Half a Bottle of white Wine, and a Ladle of Broth, and let them stew slowly; when they are relishing, take them out, drain them, dish them up, pouring over them a Ragout of Mushrooms, or green Truffles, or some other Ragout, and serve them up hot.

Fried Fillets of Quavivers with Orange-juice.

GUT your Quavivers, wash and wipe them, cut off the Heads and Ends of the Tails, split them, and take out the Bones; cut them in four, and put them to marinate with Vinegar, Salt, Pepper, some Onions cut in Slices, and Bay-leaves; when they are marinated, take the Fillets out of the Marinade, and wipe them dry upon a Cloth; afterwards put Flour upon them, and fry them in drawn Butter; when fried and well coloured, take them up, drain them, dish them up, garnished with fried Parsley, and serve them up hot.

Quavivers roasted.

TAKE your Quavivers, gut, wash, and dry them; take some Slices of an Eel, and lard your Quavivers with it, together with Anchovies; put a Skewer through every Quaviver, and tie them to the Spit; make a Marinade, and put it nicely into the Dripping pan, thus: Put in Vinegar, with Half a Glass of Fish-broth, some whole green Onions, others cut in Slices, some Slices of Lemon, Salt and

Pepper; baste them continually with the Marinade, whilst they are roasting, and make a minced Sauce, thus: Cut small a green Truffle, a Couple of Mushrooms, and a little green Onion, each by itself upon a Plate, and put a little Butter in a Stew-pan over the Stove; when melted, put in a little Flour, and stir it; when it is brown, put in your small sliced green Onion, and then your Mushrooms and Truffles; give them all together two or three Tosses, moisten them with a little Fish-broth, and let them boil softly over a slow Fire, seasoned with Salt and Pepper; when they are boiled short enough, put in Capers with an Anchovy, thicken the Sauce with Cullis, and let it be relishing; take the Quavivers off the Spit, dish them up, pouring the Sauce over them, and serve them up hot.

Quavivers larded and glazed.

TAKE some Quavivers, gut and wash them, and lard them with fine Bacon; put a Stew-pan over the Fire with a Bottle of Wine, seasoned with Salt, Parsley, green Onions, sweet Herbs, Slices of Lemon, and Onion, and, when your Wine boils, put in your Quavivers; give them two or three Boils, to stiffen them; afterwards take them out, put some small Pieces of Veal into a Stew-pan, with some Slices of Ham, and an Onion cut in four, and moisten it with Broth; put it over the Fire, and, when your Veal is done, put in your Quavivers immediately after, in order to give them a Relish; take them out, drain them, and strain the Broth through a Sieve into the Stew-pan, which must be large enough to glaze your Quavivers; then put the Stew pan over the Fire, and let it boil to a short Sauce, till it turns to Caramel; when they are well glazed, put in your Quavivers, cover them, and put them over hot Cinders. Your Quavivers being glazed, and ready to be served up, put Essence of Ham in the Dish, or a Sauce after the *Italian* Way, and your Quavivers over it, and serve them up hot for Entry.

Quavivers with larded Fillets.

TAKE the biggest Quavivers you can get, gut and wash them, split them up the Belly, take out the Bones, let them be in two Pieces, and lard them with fine Bacon; being larded, put a Stew-pan over the Fire, put a Bottle of white Wine into it, and season it with Parsley, green Onions in Branches, Slices of Onion and Lemon, Basil, Thyme, and Bay-leaves, with a little Salt; when it boils, put in your *Scotch* Collops of Quavivers, and let them have two Boils; take them off, and drain them; lay in a Stew pan some Pieces of Veal, some Slices of Ham, and an Onion cut in Slices, moisten it with Broth, and put it over the Fire, to boil. Your Veal being done, put in your larded Quavivers, for a Minute, in order to have a Taste; take them out again, let them drain, strain the Broth through a Sieve into a Stew-pan, big enough to glaze your *Scotch* Collops of Quavivers, and put it over the Fire, to shorten the Sauce, till it turns to Caramel; then put in your *Scotch* Collops of Quavivers, and put them upon hot Cinders, that they may glaze softly; when they are glazed and ready to be served up, put into your Dish a sharp white Sauce, and serve it up hot for Entry.

Quavivers,

Quavivers, the Italian Way.

TAKE some Quavivers, gut, wash, and wipe them; take a large Baking-pan, and put Slices of Bacon into it, with Slices of Onions, Basil, Bay-leaves, and Lemons cut into Slices; put in your Quavivers sliced on the Back, and seasoned with fine Salt, Pepper, fine Spice, Lemon-juice, and Lemons cut in Slices; cover the Pan with Slices of Bacon, and send it to the Oven; then cut a Dozen of Shalots, put them in a Stew-pan with a Glass of Champaign, and a little Gravy and Cullis; warm the Sauce, and put in a little Oil with the Juice of two Lemons, a little Salt, and pounded Pepper; your Quavivers being done, dish them up, pouring your Sauce over them, and serve them up hot for Entry.

Quavivers roasted with Gravy.

TAKE your Quavivers, gut, wash, and wipe them, and lard them with middling Bacon seasoned; spit them on a Skewer, and tie it to the Spit, pouring a Marinade over them, made in this Manner: Put a little Vinegar into the Dripping-pan, with a little Essence of Ham, Pepper, a little Salt, some Onions cut in Slices, whole green Onions, Slices of Lemon, and a Bit of Butter; then put your Quavivers to the Fire, basting them now and then with the Marinade; when done, take them off, dish them up, put some Gravy of Ham over them, and serve them up hot.

Quavivers with Ham.

TAKE your Quavivers, gut, wash, and wipe them; place them in a proper Stew-pan, seasoned with Salt, Pepper, fine Spices, an Onion, and a Bunch of sweet Herbs: Take a Pound and Half of a Fillet of Veal, cut it in Slices, and put them in the Bottom of a Stew-pan, with a Couple of Slices of Ham; cover the Stew-pan, and put it over a Stove, to sweat over a slow Fire; when it has sweated and is as clammy as Veal-gravy, moisten it with Half Broth and Half Gravy; then boil Half a Bottle of Champaign, or white Wine, and put it in the Stew-pan where the Quavivers are a doing. Make a Ragout of Ham, in this Manner: Cut some Ham in Slices, beat them flat, cut the same into small Slices, and put them in the Bottom of a Stew-pan; cover it, make it sweat over a Stove, and, if the Liquor sticks a little to the Bottom of the Stew-pan, moisten it with Gravy; put in it a few Mushrooms and a Bunch of sweet Herbs, and let it stew softly over a slow Fire; being stewed to a short Sauce, thicken it with Cullis of Veal and Ham, and put it over hot Cinders: The Quavivers being done, let them have a Relish, take them out of their Gravy, put them a draining, and dish them up; let the Ragout of Ham be relishing, take out the Slices of Ham, garnish the Dish with them, pour the Gravy over the Quavivers, and serve them up hot.

Quavivers with Gravy and Craw-fish.

BOIL your Quavivers, as those with Ham; when done, take them out of their Gravy, put them a draining, dish them up, pour over them a Ragout made with Craw-fish-Tails and Gravy, and serve them up hot.

N. B. THE Way of making the Ragout with Craw-fish Tails and Gravy will be seen, in the Chapter of *Ragouts*.

Quavivers with Gravy and Oysters.

BOIL your Quavivers, as those with Ham, take them out of their Gravy, put them a draining, and dish them up; pour over them a Ragout made with Oysters and Gravy, and serve them up hot.

N. B. THE Way of making the Ragout with Oysters will be seen, in the Chapter of *Ragouts*.

Quavivers in a Braise.

GUT, wash, and wipe your Quavivers; put in a Stew-pan (large enough to hold Quavivers) some Slices of Bacon and Beef, seasoned with Salt, Pepper, fine Spice, sweet Herbs, some Onions cut in Slices, green Onions, and Bay-leaves; then put in your Quavivers, seasoning them all over, and strewing Slices of Beef and Bacon over them; then cover the Stew-pan, and let it stew, with Fire under and over; when the Ragout is half done, put two Glasses of white Wine into it. When the Quavivers are done enough, take them out, put them a draining, dish them up, and pour over them a Ragout made with fat Liver, Sweet-breads of Veal, Cocks-combs, Truffles, and Mushrooms, and serve them up hot.

N. B. THE Way of making this Ragout see, in the Chapter of *Ragouts*.——Quavivers in a Braise are served up either with a Ragout of Mushrooms and Truffles, or a minced Sauce made with Anchovies.

Fillets of Quavivers with Gravy.

GUT your Quavivers, wash and wipe them, lay them in melted Butter with a little Salt and Pepper, and broil them; then cut off their Heads and the Ends of the Tails, open them, take out the Bone, and cut them in four; dish them up, pour over them Gravy of Ham, or a thin Cullis of Veal and Ham, and serve them up hot: They also use with it a Ragout of Mushrooms, or a Ragout of green Truffles.

Forced Quavivers with Gravy and Mushrooms.

TAKE your Quavivers, being well cleaned; put Force-meat, made of the White of a Fowl, into their Bellies through the Gills, and put them in a Braise, as before; when done, take them out, let them be drained, and dish them up, pouring over them a Ragout of Mushrooms with Gravy over it.

N. B. THE Way of making the Ragout is, in the Chapter of *Ragouts*; and the Way of making Force-meat in several Places.

Quavivers with Gravy and Spanish Cardoons.

PUT your Quavivers a doing in a Braise, as before; make a Ragout with Cardoons and Hearts of Cabbage, as directed in the Article of *Ragouts*; let them have a Relish, and put them in the Bottom of the Dish; take your Quavivers off from the Braise, drain them, place them over the Ragout with Cardoons, and serve them up hot.

QUAVIVERS with Gravy and Celery are dressed, as those with Cardoons.

Cardoons. The Ragout with Celery is made, as those mentioned before.

Quavivers with Gravy and Cullis of Partridges.

DRESS your Quavivers in a Braise, as before; when done, take them out, let them be drained, dish them up, pour a brown Cullis of Partridges over them, and serve them up hot. See the Way of making brown Cullis of Partridges, in the Chapter of *Cullisses*.

THEY use all Sorts of Cullis with Quavivers in a Braise.

Quavivers in Fillets with Orange-juice.

FRY your Quavivers, cut them in Fillets, put them in a Stew-pan, and season them with Salt, beaten Pepper, a little Gravy, Cullis of Ham, and a Glass of Champaign, or other white Wine, which must be boiled, before you put it in; let them stew softly, for a Moment, and put a little Rocambole, or a Crum of Garlic, and the Juice of an Orange to them, with some Zests; let the Ragout be relishing, and, when the Quavivers are ready to serve up, dish them, and serve them up hot for a small Entry.

You may likewise put the Juice of an Orange and some Oil with those done in a Braise.

C H A P. XXXVIII.

Of Trouts.

Trouts in Court-Bouillon.

TAKE the largest Trouts you can get, gut them, and put them a boiling in *Court-Bouillon*, viz. Warm some Vinegar, and pour it over your Fish with Salt, Cloves, and Pepper; put Water in a Stew-pan, with some Bottles of white Wine, Onions, Basil, Bay-leaves, and a good Lump of Butter into the Bellies of your Fish, and, when the Pan boils, put in your Trouts with the above Seasoning.

YOUR Fish being boiled, serve it up, putting a folded Napkin into the Dish.

Broiled Trouts.

TAKE the middling Sort of Trouts, gut, wash, and wipe them with a Linnen-cloth, and slice them a-crofs; melt a Lump of Butter, put a little Salt to it, pour it over your Trouts, and stir them; lay them upon a Gridiron, and let them broil over a slow Fire, turning them now and then, and keeping up the Fire; when broiled, serve them up with a white Sauce, made in the following Manner, viz. take some Butter, put it in a Stew-pan with a Dust of Flour seasoned with Pepper, Salt, Nutmeg, whole green Onions, some Capers and Anchovies, and moisten the Pan with a little Water and Vinegar; put it upon the Stove, stirring it constantly, till the Sauce is thickened enough, and make it relishing; dish up your Trouts, put your Sauce over them, and serve them up hot.

IF

IF you have a Mind to serve up your Trouts with a Craw-fish Cullis, you must put no Capers in your white Sauce; when it is thickened, put your Craw-fish Cullis in it, and, your Trouts being broiled, dish them up; let your Sauce be relishing, pour it over your Trouts, and serve them up hot.

Broiled Trouts with Mushrooms.

GUT your Trouts, and broil them, as is shewn before; when they are broiled, dish them up, pour a Ragout with Mushrooms over them, and serve them up hot. See the Way of making this Ragout, in the Chapter of *Ragouts*.

Broiled Trouts with Cucumbers.

GUT your Trouts, and broil them, as is shewn before; make a Ragout with Cucumbers, thus: Cut your Cucumbers into Halves, take out the Inside, and cut them into Dice or Slices; put them in a Stew-pan, with an Onion cut into small slices, seasoned with Pepper and Salt, adding a Dash of Vinegar and Water; let them marinate, an Hour or two, and then squeeze them in a Linnen-cloth; put a Lump of Butter in a Stew-pan, and, when it is melted, put in your Cucumbers; take Care to stir them now and then. When they are a little brownish, strew them with Flour, moisten them with Fish-broth, or other Broth, and let them stew softly over a slow Fire; when they are done, skim off the Fat carefully, and thicken them with a *Lent* or a Craw-fish Cullis; the Trouts being broiled, dish them up; let your Ragout of Cucumbers be well tasted, put it into the Dish with your Trouts over it, and serve them up hot.

At another Time, you may strew them with Crums of Bread, and broil them, putting what Sauce you think fit under them.

Broiled Trouts with Craw-fish.

GUT your Trouts, and broil them, in the same Manner with the last; dish them up, and put a Ragout of Craw-fish over them. The Way of making this Ragout is seen, in the Chapter of *Ragouts*.

THEY serve up broiled Trouts with all Sorts of *Lent* Ragouts, and the Way of making them will be seen, in the same Chapter.

An Entry of larded and glazed Trouts.

TAKE some Trouts, gut, wash them well, skin, and lard them with fine Bacon; take a Stew-pan, and put a Bottle of white Wine into it, with some Onions cut into Slices and some Salt; put your Stew-pan over the Fire, and, when it begins to boil, put in your Fish, one after another, and, after some Boils, take them out. You must keep a Glaze in Readiness, which is made, in the following Manner: Take a Pound or more of Veal, with some Slices of Ham; cut all together into small Bits, put them into your Stew-pan with an Onion cut in four, and moisten them with Broth; when your Veal is stewed, put in your Trouts, strain your Broth, put it again into your Stew-pan, and let it come to a short Sauce, till it turn, at last, to a Caramel. Then put in your Trouts, the larded Side into the Glaze; cover your Stew-pan, and put it over hot Cinders, that it may the easier glaze, and your Trouts may be quite done. Take Care to look into it now and then. If it is done as it should be, put your Essence, or Cullis, into the

the Dish, or an *Italian Sauce*; put your Trouts over it, and serve them up hot.

Or else draw out the Glaze, as is done with other Fish, in several Places.

An Entry of Trouts, the Geneva Way.

TAKE some Trouts, scale, gut, and wash them well; strew them with Salt, which you must take off again, an Hour after, and put them in a Stew-pan, with two Bottles of white Wine, two small Onions, a little Nutmeg, a Bunch of sweet Herbs, and a Bay-leaf; then put your Trouts over the Fire, and let them boil quick; stir them now and then, lest they should stick to the Pan; when the Broth is boiled pretty short, put in a Lump of Butter, with another Lump rolled in Flour; shake your Pan, to make the Sauce thick, and serve it up hot for Entry. This Fish must be dressed and eaten immediately.

An Entry of Trouts, the Perigord Way.

TAKE some Trouts, scale, wash, and wipe them dry; put them in a Stew-pan with a Bottle of white Wine, a Bunch of sweet Herbs, a little Nutmeg, two Cloves of Garlic, a little Water, and Truffles cut into Slices, with a little Pepper and Salt; let your Trouts boil over a quick Fire; when they are enough, make your Sauce very short, put in a little Essence together with a Lemon-juice, and a Lump of Butter, let it be relishing, dish up your Trouts with your Sauce over them, and serve them up hot for Entry.

Slices of Trouts with Champaign.

GUT your Trouts, and set them a doing, in the Manner last mentioned; cut them into two or three Pieces, lay them in a Stew-pan, and season them with Pepper and Salt, a Slice of green Lemon, and an Onion stuck with Cloves; put some Parsley cut small into it, with a Bunch of sweet Herbs, and a Bay-leaf: Boil Half a Bottle of Champaign, or other white Wine, pour it into the Stew-pan, where the Trouts are, put in likewise some Mushrooms, and set them a stewing; when they are done, and almost brought to a short Sauce, thicken it with a Craw-fish Cullis, but take Care it does not boil; let it be relishing, dish it up, and serve it up hot.

Trouts, the St. Meneshoult Way.

GUT your Trouts, wash and wipe them dry, slice them upon the Back, and put Force-meat into their Bellies; this done, rub a Dish, or Baking-pan, with Butter, seasoned with Pepper and Salt, a few sweet Herbs, and some whole green Onions; lay your Trouts over it, seasoned the same Way; pour melted Butter over them, strew them with fine Crums of Bread, and send them to the Oven; when they are baked, and of a good Colour, take them out, put Anchovy-sauce in the Bottom of your Dish, with your Trouts over it, and serve them hot.

Trouts forced round the Bone.

MAKE your Force-meat, in the same Manner as is done with the Carps with Force-meat upon the Bone; and serve them up, the same Way, as may be seen in the Chapter of *Forced Carps*.

Fillets of Trouts marinated and fried.

GUT your Trouts, split them in two, and cut them into Bits; put them a marinating in a Dish, with Vinegar, Pepper, and Salt, some

some Cloves, an Onion cut into Slices, some Lemon-slices, Bay-leaves, whole green Onions, and Parsley; when they are marinated, take out your Fillets, put them upon a Cloth, wipe them dry, strew some Flour over them, and let them be fried in Butter; when they are well coloured, take them out, and let them drain; lay a folded Napkin in the Dish you serve them up in, and so dish them, putting fried Parsley in the Middle, and serve them up hot.

Fried Trouts.

GUT your Trouts, wash and wipe them dry, slice them upon the Back, strew them with Flour and Salt, let them be fried in Butter, and take them out, when they are well coloured; then let them drain, dish them up, and serve them up hot for a Dish of Roast.

C H A P. XXXIX.

Of Barbels, Place, and Bret-fish.

A Barbel larded.

AFTER your Barbel is cleaned and gutted, lard it with fine Bacon; take a Stew-pan, and put two Bottles of white Wine in it, seasoned with Salt, Parsley, green Onion, Lemon-slices, sweet Herbs, and some Cloves; put your Stew-pan over the Fire, and, when your Wine begins to boil, put in your Barbel, let it be half done, take it out, and let it drain; take another Stew-pan, put a Piece of Veal in it, with some Slices of Ham, and an Onion cut in four; moisten them with Broth, and put your Veal a stewing; put in your Barbel, for a Moment, take it out again, and let it drain; strain off the Broth into your Stew-pan, which ought to be big enough to glaze your Barbels; put your Stew-pan, with the Broth, over the Fire, and let it boil short, till it turns to Caramel; then put in your Barbel, and put your Pan upon hot Cinders, so that the Barbel may glaze as it should; dish it up afterwards with a *Spanish* Sauce under it, and serve it up hot for Entry.

A Fillet of Barbel larded.

TAKE a Barbel, clean and gut it, take off some Fillets, or Slices, and lard them with fine Bacon; let it grow firm in white Wine, as is directed to be done in the last Receipt, and seasoned, the same Way; make a Caramel with some Pieces of Veal, and Slices of Ham, together with an Onion cut into four; moisten them with good Broth, and set it a boiling; your Veal being done, put your Slices into the Broth, for a Moment, take them out again, and let them drain; put your Broth afterwards in a Stew-pan, and let it boil short, till it turns to Caramel; then put in your Fillets, or Slices, and the Bacon in the Caramel; put it over hot Cinders, that it may glaze very gently; your Slices being glazed, as they should, and ready to be served up, serve them up hot for Entry, putting an *Italian* Sauce over them. You will find this Sauce, in the Article of the *Sauces in Ragout*.

A Bar-

A Barbel with Gravy.

TAKE a Barbel, gut, wash it well, and let it drain; put some Slices of Bacon in a Stew-pan, together with some Slices of Onions, some Basil, and Bay-leaves; put in your Barbel, and season it with Pepper, Salt, Cloves, and Slices of Lemon, and cover it with Slices of Bacon; put, moreover, to it a Bottle of white Wine and Water, and set it a stewing; then take it out, let it drain, and dish it up, putting an Essence of Ham over it, or an *Italian Sauce*, the Making of which you will find, in the Chapter of *Cullisses* and *Sauces*, and serve it up hot for Entry.

A Barbel with Craw-fish and Gravy.

TAKE a Barbel, and let it boil very gently, as directed in the last Receipt; being done, take it out, let it drain, and dish it up, putting a Cullis of Craw-fish over it, and serve it up hot for Entry.

You will find the Way of making this Cullis, in the Chapter of *Cullisses*.

A Barbel, the Italian Way.

TAKE a middling Barbel, gut, wash, and drain it; take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Basil, Bay-leaves, and Lemon cut into Slices; then put in your Barbel, season it with Pepper, Salt, fine Spice, Lemon-juice, and Slices of Lemon, cover it with some Slices of Bacon, and let it be done in the Oven. Take Half a Dozen of Shalots and Mushrooms cut very small, and put them in a Sew-pan with a Glass of Champaign, some Gravy, and a little Essence; warm your Sauce, and put two Spoonfuls of good Oil in it, with the Juice of two Lemons, and a little beaten Pepper and Salt; when your Barbel is ready, take it out, let it drain, dish it up, putting your Sauce over it, and serve it up hot for Entry.

A Barbel larded.

TAKE a Barbel, according to the Bigness of the Dish you intend to make Use of, gut, wash, and cut off the Fins, and lard it with fine Bacon; when larded, put Slices of Bacon in a Silver-dish, or Baking-pan, and, for your Seasoning, put in some Slices of Onion, and Lemon, and a Branch of Basil; then put in your Barbel with fine Salt over it, lay some Slices of Bacon over it, and send it to the Oven; when baked, take it out, skim off the Fat carefully, dish it up handsomely, with an *Italian Cullis*, or a Ragout under it, and serve it up hot for Entry.

A Barbel fried, the Italian Way, in Lent.

TAKE a Barbel, according to the Bigness of your Dish; gut and wash it, wipe it dry, cut off the Fins, strew it with Salt and Pepper under and over; put it in a Dish with two Glasses of good Oil, the Juice of two Lemons, and some Bay-leaves; lay your Bay-leaves upon the Gridiron, and your Fish upon them; let it broil, and sprinkle it with its own Marinade; when it is done on one Side, turn it, and sprinkle it with the same Marinade; then take some Shalots, peel and cut them small, and put them in a Stew-pan, with the Juice of two or three Lemons and a little Oil, beaten Pepper and Salt; dish up your Barbel with your Sauce over it, and serve it up hot for Entry.

You

You may serve up a Piece of a Barbel, as well as a whole one, and use it in the above Manner, with Gravy, or the *Lent Way*; because it is not dressed otherwise, broiled according to the *Italian Fashion*.

A Barbel with a Sauce, the Italian Way.

LET your Barbel be done in *Court-Bouillon*, take it out, let it drain, and dish it up, putting an *Italian Sauce* over it. You will find the Way of making this Sauce, in the Article of *Sauces* or *Cullisses*.

A Barbel, another Way.

TAKE a Barbel, according to the Bigness of your Dish; gut it and wash it, and let it boil in Water and Salt; take a Crum of Mint, and Terragon, and blanch it; put it in cold Water, and squeeze it; then put it in a Stew-pan, cut very small, together with three or four Yolks of Eggs, Half a Glass of Oil, Half a Glass of white Wine, the Juice of a Lemon, a little Salt, a little Butter, an Anchovy cut small, and a little Nutmeg; take your Barbel out of the Water, and thicken your Sauce; your Barbel being drained, dish it up with your Sauce over it, and serve it up hot for Entry.

Another Barbel with a Parsley-sauce.

TAKE a middling Barbel, gut and wash it, and let your Barbel boil with Water and Salt; when done, blanch Parsley, squeeze it well, and cut it small; then put it in a Stew-pan with an Anchovy cut small, and Half a Lemon cut into small square Bits, and season them with Pepper and Salt, a Bit of Butter, a Dust of Flour, and a Drop of Water; when your Barbel is ready, take it out of the Water, drain it, thicken your Sauce, dish up your Barbel with your Sauce over it, and serve it up hot for Entry.

A Barbel with sweet Herbs.

TAKE a middling Barbel, gut and wash it, cut off the Fins, and wipe it dry; put a few green Onions in a Stew-pan with Parsley, and sweet Herbs cut small; season them with Pepper, Salt, and a little Butter; then put in your Barbel, and set it upon hot Cinders, to take a Taste, and turn it on both Sides; take it out, strew it with Crums of Bread, and put it a broiling; as your Barbel is broiled on one Side, turn it, and, being quite done, dish it up, putting a hot Remoulade under it, or a *Robert-sauce*, or else Gravy with Shalots.

A Barbel in Fillets, the St. Menchoult Way.

TAKE a Barbel, gut it, wash it clean, and take off the Fillets, or Slices, as handsomely as you can; take a Stew-pan, and put in it some Butter, together with some Slices of Onion, some Parsley, and Basil in Branches; then place your Fillets in it, laying over them some Slices of Onion and Lemon, seasoned with Pepper, Salt, and sweet Herbs in Branches; put in it two Glasses of white Wine, and let the Whole stew softly; when done, take them out, strew them with fine Crums of Bread, put them in a Baking-pan, and let them take a Colour in the Oven; or else you may broil them, and, being broiled, dish them up with a small Remoulade, a Butter sauce, or a Ragout, and serve them up hot for a small Entry.

Barbels marinated and fried.

TAKE small Barbels, and, after you have gutted and washed them, cut off their Heads and Fins, cut them out into Slices, and put them

them a marinating in Vinegar, Pepper, and Salt, some green Onions, Parsley, Basil, Thyme, Bay-leaves, and some Lemon-slices; let them marinate, an Hour; take them out, drain them, roll them in Flour, fry them, dish them up, garnished with fried Parsley, and serve them up hot for a small Entry.

You may likewise serve up fried Barbels for roasted ones, by frying them whole.

A Barbel in Court-Bouillon.

GUT your Barbel, wash it, wipe it dry, and put it in a Fish-kettle, or a round Stew-pan; wrap up your Barbel in a Napkin, put as much Salt and Water, as you think fit, in a Stew-pan, stirring it now and then, till the Salt is dissolved, let it stand a little, squeeze the Water through a Linnen-cloth, and put it to your Barbel; let there be Liquor enough for boiling it, and let it be high relished; when done, take your Barbel out of the Kettle, and put it upon hot Cinders with two Quarts of Milk; when you are ready to serve up, take it out, lay a folded Napkin in the Dish, put your Barbel upon it, garnish it with green Parsley, and serve it up hot for a Dish of Roast, or a Remove.

A Barbel with an Anchovy-sauce.

TAKE a Barbel, and, after it is scaled, gutted, and washed, boil it, as before directed; dish it up either whole, or in Slices, and put over it an Anchovy-sauce thickened, or a white sharp Sauce; which may likewise be served with a roasted Barbel, placing it upon a Napkin folded up and laid in the Dish.

Plaices, Flounders, and Bret-fish.

AFTER they are gutted, scaled, and washed, boil them in Salt and Water; dish them up, and serve them with what Sauce you think fit.

N. B. When you intend to broil them, first split them, and put some Parsley and green Onions, cut small, in a Stew-pan, with Pepper, Salt, and a Lump of Butter; put in your Plaice, Flounders, or Bret-fish, and turn them two or three Times, to make them get a Taste, without putting them over the Fire; then strew them with very fine Crums of Bread, and put them a broiling; when done, you may serve them up with a Remoulade under them, or any other Sauce you think fit. You will find the Way of making such Sauces, in the Article of Sauces.

A Sea-dish of Plaice, Flounders, or Bret-fish.

TAKE some Flounders, &c. gut and wash them, cut off their Heads, and the Ends of their Fins, and split them in Halves, if they be large; take a Stew-pan, put in some fresh Butter (according to the Quantity of Fish you have) with some green Onions, and Parsley, cut small, some Mushrooms, if you have any, and a Dust of Flour; then put in your Plaice, and season them with Pepper, Salt, and Nutmeg, with white Wine, and two Glasses of Water; put your Pan over the Fire, and let it stew softly; when your Plaice are enough and well tasted, dish them up with the Sauce over them, and serve them up hot for a small Entry.

Plaice, another Way.

TAKE some Plaice, and, after gutting and washing them, cut off the Heads and Tails, and put them in a Stew-pan with white Wine, Mushrooms, Melts, Truffles, Parsley, green Onions, Thyme, and a Lump of good Butter rolled in Flour; stir them softly, lest you should break them; when they are done, and well tasted, dish them up handsomely; let them look white, with their Sauce over them. As to those that are fried, they are stewed with Flour; when enough, and well coloured, they are served up with fried Parsley for Roast.

THEY are likewise served up broiled, with a white Sauce over them.

Plaice with Craw-fish Cullis.

YOUR Plaice being gutted, washed, and wiped dry, place them in a Stew-pan, and season them with Pepper and Salt, some Onions, green Lemon-slices, green Bay-leaves, Basil, green Onions, and some Parsley, and Vinegar; then set them a stewing, and, when they are done, take them out, and leave them in their Liquor, to get a Taste; make a Sauce with good fresh Butter, which put in a Stew-pan, with a Couple of Anchovies, and two whole Onions, seasoned with Pepper, Salt, Nutmeg, a Dust of Flour, with a little Vinegar and Water; shake your Stew-pan, and, when your Sauce is grown thick, put Craw-fish Cullis to it, till it be of the same Colour; then take your Plaice out of their Liquor, dish them up, let your Sauce be relishing, put it over them, and serve them up hot for Entry.

Plaice with Anchovy and Caper-sauce.

YOUR Plaice being boiled, as before directed, make a white Sauce: Take a Stew-pan, put good fresh Butter into it, with a Couple of Anchovies, Capers, two green Onions whole, seasoned with Pepper, Salt, and Nutmeg, a Dust of Flour to it, a Dash of Vinegar and Water, and make your Sauce upon the Stove; take your Plaice out of their Liquor, let them drain, and dish them up; let the Sauce be relishing, put it over your Plaice, and serve them up hot.

THEY may be served up with the same Sauce, when broiled, and stewed with Crums of Bread.

Sallet made with Barbel.

BOIL your Barbel in *Court-Bouillon*, and let it grow cold; being cold, cut it into Slices, which lay upon a Plate, together with some small Sallet; season it with Pepper, Salt, Vinegar and Oil, or put a Remoulade to it, which you will find, in the Chapter of *Sauces*.

Sallet with Quavivers.

TAKE some Quavivers, and, after you have gutted and washed them carefully, let them be either fried, or broiled; after they are cold, cut off the Heads and Tails, cut your Quavivers into Slices, place them in a Dish, and garnish them with Chervil cut small, and small Capers; then season them with Pepper and Salt, Oil and Vinegar, and serve them up.

N. B. You may, in the same Manner, make Sallets with all Sorts of Fish, by putting Anchovies, Capers, and small Onions boiled to them.

C H A P. XL.

Of Sea-ducks.

THIS is a Sea-fowl, much like a Duck; yet we put it among the Fish, and make Use of it on a Fish-day, because it has cold Blood; you may put it *a la Daube*, as you do a green Goose, or a Duck; when it is dressed, serve it up upon a white Napkin, garnished with Parsley.

THEY use it also for an Entry, with a Cucumber, or any other Sauce, or else it is dressed, one of the following Ways.—After your Sea-duck is roasted, or done after any other Manner, put a Walnut in its Belly, to make it tender.

A Sea-duck stewed upon a slow Fire.

AFTER it has been plucked and drawn, lard it with large Slices of Eel; put it a stewing in a Kettle upon a slow Fire, seasoned with Pepper and Salt, some Onions, Cloves, a Bunch of sweet Herbs, Bay-leaves, Half a Bottle of white Wine, and a little Butter; when done, take it out, pour a Sauce, with Anchovies and Capers over it, or a Sauce of Pepper and Vinegar thickened.

A Sea-duck in Ragout with Chesnuts.

YOUR Sea-duck being well picked and cleaned, draw and wash it; blanch it over a Charcoal Fire, lard it with Eels, and dress it, as in the last Article.

MAKE a Ragout with Chesnut or with Liver, Morilles, Mushrooms, or Truffles; your Sea-duck being stewed, dish it up, pour your Ragout over it, and serve it up hot.—At another Time, you may make a Ragout with Oysters, or a minced Sauce to it.

A Sea-duck in Arricot.

STEW it, as that before, and make a Ragout with Turneps, to which give what Shape you please; blanch them, moisten them with the Sauce of your Sea-duck, and thicken the same with Butter rolled in Flour; when stewed, cut it into Bits, put it into your Turneps, dish it, and serve it up hot.

A forced Sea-duck.

AFTER your Sea-duck is picked and drawn, truss it clean; stuff it with its Liver, which mince very small, with some Truffles, Mushrooms, and a little fresh Butter, seasoned with Pepper, Salt, Parsley, green Onions, and Anchovies; then put it in a Stew-pan, to take a Colour; stew it with a Dust of Flour, moisten it with Pease-soup, Fish-gravy, and a Glass of white Wine, and add Mushrooms and Truffles to it; season the Whole with Pepper, Salt, and a Bunch of

sweet Herbs ; give it a proper Time to stew, and serve it up hot for Entry.

A Sea-duck stewed on a slow Fire.

YOUR Sea-duck being picked and drawn, take its Liver, with a few Mushrooms, a little Parsley, and green Onions cut small, seasoned with Salt, Pepper, and Nutmeg, with a Lump of Butter, the Bigness of two Eggs, all minced together very small, and stuff the Belly of your Sea-ducks with them ; then tie it up, at both Ends, and brown it in a Stew-pan with Butter ; put it in a Pot, moisten it with Broth, or Onion-juice, and pour it into your Pot, where the Sea-duck is, adding a Pint of white Wine to it ; season it with Pepper and Salt, sweet Herbs, fine Spice, Onions, Carrots, Parsnips, and green Lemon ; put it a stewing, and make a Ragout with Melts, in the following Manner : Take small Mushrooms picked, put a Bit of Butter, the bigness of two Walnuts, in a Stew-pan over a Stove, brown it with a Dust of Flour, and put your Mushrooms into it ; moisten it with a little Fish-broth, and let it boil with a slow Fire ; when it is boiled, skim it, and put in your Carps Melts, which must be first blanched in hot Water ; when it has had two or three Boils in your Ragout, proceed in thickening it with Cullis. When your Sea-duck is stewed, take it out of the Pot, and dish it up ; let your Ragout be relishing, pour it over it, and serve it up hot for Entry.

THE Sea-duck, stewed on a slow Fire, may also be served up with a Ragout of Oysters, or Craw-fish, Endives, or Celery. The Way of making these Ragouts may be seen, in the Chapter of *Ragouts*.

A roasted Sea-duck.

AFTER your Sea-duck is picked and drawn, roast it, basting it on the Spit, with Salt, Pepper, Butter, and white Wine mixt together ; when enough, make a Sauce with the Liver, which cut very small, and put it into the Dripping-pan, with Pepper, Salt, Nutmeg, Rocamboles, Shalots cut small, the Juice of an Orange, and a Glass of white Wine ; when done, slice it upon the Breast, crush it, put your Sauce over it, and serve it up.

C H A P. XLI.

Of Turbots and Stuffings.

A COURSE OF TURBOTS.

Turbots with Meat.

TAKE a middle-sized Turbot, gut it, wash and drain it, and put in a Stew-pan some Slices of Bacon and Onions, sweet Basil, Fennel, and Bay-leaves ; put in your Turbot, season it with Salt, Pepper, Cloves, and Lemons ; cover it with Slices of Bacon, put in a Bottle of white Wine, and some Water, and put it to boil ; when done,

done, drain it, and, dish it up with Gravy of Ham over it, or an *Italian Sauce*. (See the Chapter of *Cullisses* and *Sauces*; serve it up hot for a first Course.

Turbots with Craw-fish with Gravy.

TAKE a middle-sized Turbot, and put it to boil gently, as that above; being done, take it out, to drain; dish it up, put a Cullis of Craw-fish over it, and serve it up hot for a first Course, or Remove.

SEE the Craw-fish Cullis, in the Chapter of *Cullisses*.

Turbots, the Italian Way.

TAKE a middling Turbot, gut, wash, and drain it; take a Baking-pan, and put in it some Slices of Bacon, Onions, sweet Basil, and Lemon cut in Slices; now put in your Turbot, season it with Salt, Pepper, fine Spice, Cloves, Lemon-juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven; mince a Dozen of Shalots, put them in a Stew-pan with a Glass of Champaign, and put in some Beef-gravy, with a little Gravy of Ham; put it over the Fire, and put in it two Spoonfuls of good Oil, the Juice of two Lemons, some Salt, and pounded Pepper; your Turbot being done, dish it up, put your Sauce over it, and serve it up hot for a first Course, or Remove.

Turbots in Court-Bouillon.

GUT your Turbot, wash it, wrap it up in a Napkin, put the Quantity of Salt required in a Kettle with Water, and stir it now and then, till melted; let it stand to settle, after which, strain the Water through a Cloth, and put it to your Turbot; let there be two Quarts of Milk with Water, to boil it; let it be high relished, and let your Kettle be kept very hot, but not boil; when you are ready to serve up, take out your Fish, fold a Napkin upon your Dish, with your Fish over it, garnish with green Parsley, and serve it up hot.

Glazed Turbots.

TAKE a small Turbot, the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon; take a Stew-pan, put in a Bottle of white Wine, with an Onion sliced, Salt, and sweet Basil, and put your Stew-pan over a Stove; when your Wine begins to boil, put in your Turbot, and, when it has boiled some Time, take it out, and get a Jelly in Readiness made, thus: Take some Slices of Veal and Ham, cut in small Pieces, and put them in a Stew-pan, with an Onion cut in Pieces; moisten it with Broth, and put it to boil; being done, strain off your Jelly, put it in a clean Stew-pan over the Fire, and let it boil, till it is turned to Caramel, viz. glazed; then put in your Turbot, and put your Pan over hot Cinders, that it may glaze well; being glazed and ready to serve up, put an *Italian Sauce* in your Dish, with your Turbot over it, and serve it hot for a first Course.

Larded Turbots.

TAKE a Turbot, the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon; lay in the Bottom of a silver Dish, or a Baking-pan, Slices of Bacon, and put in your Turbot; sea-

son it with fine Salt and a Glass of Wine, some Slices of Onion, and of Lemon, and a Bunch of sweet Basil; then cover it with Slices of Bacon, and put it to bake; being done, take it out, take off the Fat, dish it up with an *Italian Cullis*, or any other, and serve it up hot for a first Course, or Remove.

Broiled Turbots in Lent, the Italian Way.

T A K E a Turbot, according to the Bigness of your Dish, gut and wash it, cut off the Fins, and drain it; strew it with Salt and Pepper, Top and Bottom, and put it in a Dish with two Glasses of good Oil, and the Juice of two Lemons, with Bay-leaves; place your Bay-leaves upon the Gridiron, and put your Turbot over it, to broil; being done on one Side, turn it, and baste it with the same Oil it was marinated in before; being done, take some Shalots, pick and mince them, put them in a Stew-pan with the Juice of two or three Lemons, a little Oil, a Glass of white Wine, Salt, and Pepper; dish up your Turbot, put your Sauce over it, and serve it up for a first Course, or Remove.

You may serve up a Piece of Turbot, as a whole one.

Another Way of dressing Turbots with an Italian Sauce.

D R E S S your Turbot, as the above-mentioned, in *Court-Bouillon*; being done, take it out, and put an *Italian Sauce* over it; you will find this Sauce, in the Chapter of *Sauces* and *Cullises*.

Another Way of dressing Turbots.

T A K E a Turbot, according to the Bigness of your Dish, gut and wash it, boil it in Salt and Water, and blanch a little Parsley, a little Mint, and a little Terragon; put them into cold Water, squeeze them, mince them very small, and put them in a Stew-pan with three or four Yolks of Eggs, Half a Glass of Oil, Half a Glass of white Wine, the Juice of a Lemon, some Salt, a Piece of Butter, a minced Anchovy, and a little Nutmeg; take out your Turbot, and thicken your Sauce; your Turbot being drained, dish it up with your Sauce over it, and serve it up hot for a first Course, or Remove.

Another Way of dressing Turbots with a Parsley-sauce.

T A K E a middle-sized Turbot, gut and wash it, and put it to boil in Salt and Water; being done, blanch some Parsley, squeeze it well, and mince it; then put it in a Stew-pan with a minced Anchovy, and Half a Lemon cut in Dice; season it with Salt, Pepper, a Piece of Butter, a Dust of Flour, and a Drop of Water; being ready to serve up, take out your Turbot, drain it, thicken your Sauce, dish it up with your Sauce over it, and serve it up hot for a first Course, or Remove.

How to dress Turbots with sweet Herbs.

T A K E a middling Turbot, gut and wash it, cut off the Fins, and wipe it; put in a Stew-pan a few green Onions and Parsley, with some sweet Herbs minced, and a Piece of Butter; put in your Turbot, and do it with a slow Fire, to get a Taste; turn it, take it out, strew it with fine Crums of Bread, seasoned with Salt and Pepper, and put it to broil; when broiled on one Side, turn it; being done, dish it up, with a Remoulade under it, a *Robert-sauce*, or *Shalot-sauce*.

How

How to dress Turbots in Slices, the St. Menchoult Way.

T A K E a Turbot, gut and wash it very clean, and take off the Slices, the best you can; put in a Stew-pan a Lump of Butter, some Slices of Onions, Parsley, and some Sprigs of Basil; then put in your Slices of Turbot, cover them with Slices of Onions and Lemons, seasoned with Salt, Pepper, sweet Herbs, and two Glasse of white Wine, and let it do gently; being done, take out your Slices, strew them with fine Crums of Bread, place them in a Baking-pan, and make them take a Colour in the Oven, or broil them; dish it up with a Remoulade over them, a Sauce with Butter, or a Ragout. See the Chapter of *Sauces*.

Turbots marinated and fried.

T A K E some small Turbots, gut and wash them, and take off the Heads and Fins; cut them in Pieces, put them to marinate in Vinegar, seasoned with Salt, Pepper, green Onions, Parsley, sweet Basil, Thyme, and Bay-leaves, and let them be in the Pickle, an Hour; then put them to drain, roll them in Flour, and fry them; being fried, dish them up, garnished with fried Parsley, and serve them up for a first Course. Whole Turbots are done, the same Way.

Turbots for Dishes in Lent.

T A K E a Turbot, gut, wash, and drain it, put it in a Baking-pan, or Stew-pan, and season it with Salt, Pepper, Fennel, Bay-leaves, and Parsley; put a Lump of Butter into a Stew-pan over the Fire; when melted, put in a Dust of Flour, and keep it stirring; being half brown, moisten it with Fish-broth, and empty it into your Baking-pan; boil a Bottle of white Wine, and put it also in the said Baking-pan; let your Turbot moisten enough, and put it to boil; being done, let it be of a good Taste, and leave it in its Gravy, a Couple of Hours, to take some Relish; then take it out, let it drain, dish it up with a Ragout of soft Roes, with Mushrooms and Truffles, and serve it up hot. You will find this Ragout, in the Chapter of *Ragouts*.

Turbots with Craw-fishes, the Lent Way.

B O I L your Turbot, as those before; being done, take it out of the Baking-pan; let it drain, dish it up with a Ragout of Craw-fish Tails, Mushrooms, Truffles, Bottoms of Artichokes, and Tops of Asparagus in the Season; let the Cullis of your Ragout be of a good Taste, and serve it hot.

You serve Turbots, in *Lent*, with all Sorts of Ragouts of Fish; as with Ragouts of Oysters, Muscles, Truffles, Mushrooms, and Morilles. See the Chapter of *Ragouts*.

Turbots baked.

G U T your Turbot, wash and drain it; put some Butter in a silver Dish, the Bigness of your Turbot, and spread it all over, seasoned with Salt, Pepper, and a little Nutmeg, some minced Parsley, green Chibbol, and Half a Pint of Champaign or white Wine; cut off the Head and Tail of your Turbot, and put it in your Dish; season it equally, both Top and Bottom; besprinkle it with melted Butter, strew it with fine Crums of Bread, and put it in the Oven; being

done, and of a fine Colour, take it out, take off the Fat, clean the Border of the Dish, and put an Anchovy-sauce round it, or a Cullis of Craw-fishes; let it be of a good Taste, and serve it up hot.

You may also serve it up without Sauce.

Turbots with an Anchovy-sauce.

GUT a Turbot, wash, drain, and wipe it, and put it in a Kettle, or Stew-pan; melt the Quantity of Salt you want in Water; being melted, strain your Brine through a Cloth, put it in your Kettle, and put it over the Fire; when done, take it off, and let it stand a little in its own Liquor, to take a Relish; then take it out, let it drain, and dish it up; make a white Sauce, thus: Put in a Stew-pan some fresh Butter, with a Dust of Flour, a Couple of minced Anchovies, a Couple of whole Chibbols, and one or two Slices of Lemon, seasoned with Salt, Pepper, and a little Nutmeg; moisten it with a little Water, and a Dash of Vinegar; you may put in some Capers, if you think fit; toss it up, being thick enough, and let it be of a good Taste; take the Chibbols and the Lemon-slices out, put the Sauce over your Turbot, and serve it up hot.

You may add also Cullis of Craw-fish.

Turbots, a la Bechameille.

TAKE some Parsley and Chibbol, and mince them very small; put in a Sauce-pan a good Lump of Butter, with your Parsley and Chibbol, and some minced Shalots, seasoned with Salt and Pepper, some Nutmeg, and a Dust of Flour: Take a Turbot boiled in *Court-Bouillon*, take it off by Pieces, and put it in your Stew-pan; put in a little Cream, Milk, or a little Water, put it over the Fire, and stir it now then, that your Sauce may thicken; then let it be of a good Taste, dish it up, and serve it up hot for a first Course.

You may dress Dabs, or Salmon, the same Way; they may also be put in the Oven, strewing them with Crums of Bread, and serving them up with Lemon-juice.

C H A P. XLII.

Of Salt-fish.

SALT-FISH is known by every body to be a Sea-fish, which comes salted from *Newfoundland*; and makes a good substantial Dish. It is also used fresh, under the Name of *fresh Cod*, and is much better, and more valued, than the other. We shall not speak, here, of the common Way of Dressing it, known by every body; but, how it may be dressed several Ways, and made rich and relishing, as will be seen hereafter.

Fresh Cod in Ragout.

SCALE your Fish, and boil it in Water and Vinegar, bitter Lemon, Bay-leaves, Pepper, and Salt; make your Sauce with Butter, fried Flour, Oysters, Capers, and Pepper; let it be white, when it is served up.

A salt

A salt Tail done in a Stew-pan, or otherwise.

TAKE a fine salt Cod's Tail, and, after you have scaled it, take off the Skin downwards; take off some Slices of the Flesh, and fill up the hollow Places with good Force-meat made with the Flesh of Carps and Eels, seasoned with Pepper, Salt, Mushrooms, and sweet Herbs, all well minced together, with Butter and Crums of Bread boiled in Cream; then put the Skin over it again, to have the Shape of a Cod's Tail; after you have strewed it well with Crums of Bread, send it to the Oven in a Baking-pan, or a silver Dish; let it have a good Colour, and serve it up hot for Entry.

OR else you may serve it up with a Ragout of Mushrooms, Morilles, and Truffles, blanched in a Stew-pan, with good Butter and a good Seasoning; put your Ragout in the Bottom of your Dish, and the Cod's Tail over it, and serve it up hot for Entry.

IF you have a Mind to fry it, you must put it in hot Water, without letting it boil, to keep it whole; after it has been drained, strew it with Flour, fry it in drawn Butter, and serve it up with Lemon-juice and Pepper; you may also serve it up with a minced Sauce, or an Anchovy and Caper-sauce.

A Cod fried, another Way.

TAKE a Cod's Tail, the Salt being well taken off; let it be whole, or cut into Slices; wipe it well off, and strew it with Flour; fry it in drawn Butter, let it have a good Colour, and serve it up dry, garnished with fried Parsley. Fresh Cod is dressed, in the same Manner, by marinating it.

Salt Cod with a Robert-sauce.

YOUR Cod being fried, as before, make a *Robert* sauce, thus: Take Onions cut into Dice, or Slices, and put them in a Stew-pan with Butter; being coloured, strew a Dust of Flour over them, moisten them with Fish broth, or *Lent* Gravy, and let them stew softly over a slow Fire; when done, put your Cod's Tail, or your Slices, to stew gently in the *Robert*-sauce; when you are ready to serve up, let your Ragout be relishing. If you think your Sauce not thick enough, put a little Cullis to it, and a little Mustard with a Dash of Vinegar; dish up your Cod's Tail, or Slices, pour your *Robert*-sauce over them, and serve them up hot for Entry.

THEY may be served up, without being stewed in the Sauce; to this Purpose, your Sauce being ready done, put them into a Dish, put your Slices over them, and serve them up hot for a small Entry.

THEY serve up these Cods Tails, and these fried Slices likewise, with a Ragout of Cucumbers, as that made with Gravy; but, instead of moistening them with Gravy, moisten them with Fish-broth, or Broth made of Endive.

A salt Cod's Tail in Surprise.

TAKE the Flesh of a Carp, and the Half of that of an Eel, with a little Parsley, a few green Onions, and some Mushrooms seasoned with Pepper, Salt, sweet Herbs, fine Spice, a little Bread boiled in Milk, or Cream, and some Yolks of Eggs, all well minced together, with some fresh Butter, according to the Quantity of the Flesh you have; then boil a Cod's Tail, and take it off in Slices; but keep the
Bone

Bone and the End of the Tail, that holds to it. Make a Ragout with Mushrooms and Truffles, which fry a little in a Stew-pan in a little brown Butter and Flour, and moisten it with Broth; let it boil softly, and skim it well; put in some Carps Melts, and your Slices of Cod, and thicken it more with Craw-fish Cullis, or some other; let your Ragout be relishing, and put it in a Place to cool; put your Fish-bone, with the End of the Tail hanging to it, in a silver Dish, or Baking-pan, and make it into the Shape of Cod's Tail with your Force-meat; make a Border round it, the Height of three Fingers, and put in it your Ragout, and cover it with the same Force-meat, and with beaten Eggs; dip in it a Knife, to make thereby your Cod very smooth; then melt some fresh Butter, put the same over it, and strew it with fine Crums of Bread; set it a stewing, let it be baked, or under the Cover of a Baking-pan, let it have a good Colour, and serve it up hot for Entry.

OBSERVE, that, when you put it in a Baking-pan, you must put, in the Bottom of it, some very thin and small Slices of Bread, or a small Abbess made of Paste, to hinder it from sticking, and that it may the easier slide into the Dish you serve it up in.

Salt Cod, the St. Menchoult Way.

BOIL a Couple of Cods Tails in Water, take them off in Slices as large as you can, and make a Sauce with fresh Butter, a Dust of Flour, some Parsley, cut small, some Truffles and Mushrooms, cut the same Way; some Capers, Pepper, Nutmeg, and Cream; put your Cod's Slices into it, and let them stew upon a Stove with a slow Fire; let them be relishing, and not too salt, and let them grow cold; put a Hash of Carps in the Bottom of your Dish (the Way of making the same is seen, in the Chapter of *Ragouts*) garnish the Brim of your Dish round with your Slices of Cod, but let them not cover your Hash in the Middle, and strew fine Crums of Bread all over it; send it to be baked, to get a good Colour, and serve it up hot for a small Entry.

Salt Cod, the Italian Way.

TAKE white Cod, that is well scaled and soaked, and take off the Salt carefully; let it be in full Water, and one Boil will be enough: Take a Stew-pan, and put in it a Lump of Butter, some green Onions cut small, Parsley, some Garlic, and sweet Herbs; take your Cod out of the Water, put it into the Stew-pan over the Butter, and put in it a Glass of good Oil, a little beaten Pepper, and an Orange-juice; set your Fish over the Fire, keeping it continually stirring, that it may grow thick; this done, and it being well tasted, dish it up, and serve it up hot for Entry.

Dry Cod.

TAKE dry Cod, cut it in Pieces, let it soak from Night till Morning, and boil it with a great Boil and a quick Fire: Take a Stew-pan, put in it a good Lump of Butter, some green Onions, Parsley cut small, and beaten Pepper; take your Cod out of the Water, put it over your Parsley, and put in it Onions done with a slow Fire; then put your Cod over the Fire, and stir it, till it be pretty thick; this done, let it be relishing, dish it up, and serve it up hot for Entry.

Salt

Salt Cod, the Provençal Way.

BOIL your Cod, as that before; put in a Stew-pan a Glas of good Oil, some Parsley and green Onions cut small, Half a Glas of white Wine, two Cloves of Garlic, the Juice of a Couple of Lemons, and a few Crums of Bread; put your Cod, by small Bits, in your Composition; put it over the Fire, taste your Fish, and make it relishing; then dish it up, and serve it up hot for Entry.

Salt Cod, the Dutch Way.

TAKE some Cod well scaled, and the whitest you can get; the Salt being well taken off, boil some small Carrots in Water, and throw your Cod, cut into Slices, into it; your Cod being done, dish it up, and, with each Slice of Cod, two or three small Carrots: Take some Parsley washed and cut small, which put in a Sauce-boat, and melted Butter in another, and serve up your Cod hot for Entry; Mustard might be put into the Butter, but every body does not like it so; it should, however, be upon the Table.

C H A P. XLIII.

Of Tunny and Tenches.

Tunny.

IS a large Sea-fish, which they marinate, in *Provence* in *France*, and eat like Sallet; it may be eaten in a Paper, or silver Case: Rub the same with Butter, put in it your Tunny cut into Slices; and season it with Parsley, green Onions, Pepper, and sweet Herbs; continue this, till your Cases are filled up; put some Butter over it, with Crums of Bread; let it be done in the Oven, or under a Cover; give it a Colour, and serve it up hot.

WHEN Tunnies can be got fresh, you may make Pyes with them either hot, or cold, as they make Salmon-pyes; and you may make other Entries, as you do with Salmon.

Roasted Tunny.

CUT your Tunny into large Pieces, each weighing about two Pounds, and lard them with Slices of Eel and Anchovies; put them on the Spit, and make a Marinade, in this Manner: Take Half a Pint of Vinegar with an Onion cut into Slices, some Slices of Lemon, whole green Onions, Pepper, Salt, a Bay-leaf, and some Butter; put Pepper and Vinegar Sauce under your Tunny, and besprinkle them always, whilst a doing; being done, take them off; take what is in the Dripping-pan, take the Fat off, and thicken it with Cullis; put to it some Capers, make it not too salt, dish your Tunny up, putting the Marinade under it, and serve it up hot.

Fried Tenches.

BOIL some Water, take it off, and put in it your Tenches, stirring them about; take them out again, scrape them very white and clean, and wipe them well; gut and split them in the Back, rub with little Salt and Flour over them, and fry them; being fried and

good Colour, take them out, put them a draining, dish them up, and serve them up hot.

A Fricassee of Tenches with a white Sauce.

THE Tenches being scraped very white, gut them, and cut off their Heads; split them in the Middle, cut them into six Pieces, and wash and wipe them well; put Butter in a Stew-pan set over a Stove; the Butter being melted, put in the Tenches, thus cut with Mushrooms; season them with Salt, Pepper, and a Bunch of sweet Herbs; toss up the Pan, put a little Flour over it, and moisten it with a little hot Water: Boil a Pint of white Wine, and put the same in the Fricassee; being boiled pretty short, make a Thickening with three or four Yolks of Eggs, which stir up with a little Verjuice, or else a little white Wine boiled; thicken your Fricassee therewith, as you do a Fricassee of Pullets; put in it a little Parsley cut small with a little Nutmeg, see your Fricassee be of a good Taste, dish it up handsomely, and serve it up hot.

A Fricassee of Tenches, with a brown Sauce.

THE Tenches being scraped very white, gut them and cut off their Heads; split them in two, cut them into four or six Pieces, and wash and wipe them well; put some Butter in a Stew-pan over the Fire, put a Dust of Flour in it, and make it brown; being brown, put your Tenches into the Stew-pan with Mushrooms, and season them with Salt, Pepper, and a Bunch of sweet Herbs; having given it a Toss, moisten it with Fish-broth, or Onion-gravy: Boil a Pint of white Wine, and pour it into it; being done, thicken it with some Cullis, let it be relishing, dish it up handsomely, and serve it up hot.

WHEN Asparagus and Artichokes are in Season, you may put some into it, after they have been blanched.

Forced Tenches,

YOUR Tenches being scraped very white, split them a little in the Back, take off the Skin with the Point of a Knife, cut the Bone through, at the End of the Tail and Head, and draw it out; then take the Bones out of a Tench, or a Carp; put the Flesh upon a Dresser with Mushrooms, a little Parsley, and green Onions cut small; season it with Salt, Pepper, fine Spices, and a few sweet Herbs, and mince all well together; put in it some fresh Butter, with the Yolks of three or four Eggs, and Crums of Bread boiled in Cream, or Milk; all being well minced together, force therewith your Tenches; this done, sew them up, and put drawn Butter in a Stew-pan over the Stove; being hot, flour your Tenches a little, and let them fry one by one; being well coloured, take them out: Put Butter, the Bigness of two Eggs in a Stew pan over a Stove; the Butter being melted, put in a little Flour, keeping it stirring; being brown, moisten it with Fish broth or Onion-gravy, with a little white Wine; place your Tenches in this Sauce; season them with Salt, Pepper, and a Bunch of sweet Herbs, and let them be doing over a slow Fire; being done, take them out, dish them up, pour over it your Ragout, and serve them up hot.

At

AT another Time, instead of frying them, do them in a small Seasoning, putting a Ragout of soft Roes over them.

ANOTHER Time, you may put in a Ragout made with Craw-fish Tails, or Oysters.—— For the Way of making Ragouts, see the Chapter of *Cullisses* and *Ragouts*.

Tenches dressed in a Stew-pan.

YOUR Tenches being forced, in the Manner aforesaid, rub a silver Dish, or Baking-pan, with Butter, and season your Fish with Salt, Pepper, sweet Herbs, fine Spice, an Onion cut in Slices, and some whole green Onions; place your Tenches over it, season them all over, moisten them with melted Butter, strew them with fine Crums of Bread, and send them to be baked; being well coloured, dish them up, and serve them up dry.—— They serve them up with all Sorts of Roots, or Herbs, put under them, or else with some Cullis of Craw-fish, or Anchovy-sauce. It is only the Ragout that makes the Difference: The Way of making Ragouts is seen, in the Chapter of *Ragouts*.

Tenches forced and fried.

BEING scraped very white, split them in the Back; gut and force them with the same Force-meat, as those before; being forced, sew them up; melt Butter, put Salt in it, dip them in it, strew them with Bread, and put them a broiling; being well coloured and done, dish them up, put under them a slight Ragout made with Mushrooms or Truffles, and serve them up hot.

Tenches with Fillets marinated.

YOUR Tenches being scraped very white, gut them, cut off the Heads, and split them in two, which cut in Slices, and place them in a Dish; season them with Salt, Pepper, whole green Onions, Parsley, an Onion cut into Slices, a Bay-leaf, a little sweet Basil, some Cloves, and a little Vinegar; stir all well together, and let them marinate, about two Hours; this done, take out the Fillets, wipe them between two Towels, flour them, and fry them in drawn Butter; being well coloured, take them out, dish them up handsomely, with fried Parsley, and serve them up hot.

The Mullet

IS a Sea, as well as a River-fish; the one is as good as the other: Scale and gut it, slice it in the Back, and, having rubbed it with melted Butter, put it a frying; make your Sauce with Butter, Capers, Slices of Lemons, Salt, Pepper, Nutmeg, and Verjuice, or Lemon-juice. It may be also fried with drawn Butter; then dish it with the same Sauce and Capers, and Anchovies, or with a minced Sauce, or Parsley-sauce; at another Time, boil it, and serve it up with the same. Pyes also may be made with Mullet.

An Entry of Cod in Court-Bouillon, the Dutch Way.

YOUR Cod being scaled, gutted, and washed, cut it into Slices, to fill your Dish with; put your Pieces of Cod in fresh Water, and then into a Kettle with Water; when the Water boils, put in your Pieces, with Salt and Vinegar; being boiled, dish them up, covering your Dish well; let it drain, and serve it up with a thick Sauce and Parsley for an Entry, or a Remove.

An

An Entry of a Cod's Head.

TAKE a Cod's Head, with six Inches of the Body; boil them with Water and Salt, and a Pint, or more, of good Vinegar, and let your Water be well salted; put a Bunch of sweet Herbs into the Water, an Onion cut in Slices, and some Cloves; bind the Head with Packthread, in boiling it; then take it out, to be drained, and dish it up; keep a Sauce ready, made in the following Manner: Take any Number of Oysters you think fit, blanch them in their Liquor, take them out, let them drain upon a Sieve, and keep the Liquor, to make your Sauce with; put your Oysters into fresh Water, take them out, and let them, one by one, drain upon the Backside of a Sieve. Put about a Pound of good Butter in a Stew-pan with a little Nutmeg, a Dust of Flour, Salt, Pepper, a little Mace, a Dash of Vinegar, with some of your Oyster-liquor, Parsley blanch'd and cut small, and three or four Anchovies; cut the same, thicken your Sauce upon the Fire, let it be relishing, and put in the White of your Oysters, or your whole Oysters; (this depends on the Workman) put your Sauce over it, and serve it up hot for Entry, or a Remove.

Another Entry of Cod.

TAKE Cod well washed and cleaned; if it be the bigger End, cut it in Pieces; if it is the Tail-end, bind it with Packthread; put your Cod, in a Baking-pan, or silver Dish, with Butter, Salt, Pepper, fine Spice, an Onion, a little Fish-broth, and a Glass of Wine; then send your Cod to be baked, or else to be done under the Cover of a Baking-pan; being almost done, take it out, put in it a Dash of Vinegar, strew Crums of Bread over it, and put it into the Oven again, till it is done; let it be well coloured, and serve it up hot for Entry.

An Entry of Cod with sweet Herbs.

BOIL your Cod in white Wine, and season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and fine Spices; being boiled, take it out, lay it in its Dish with a Sauce over it, strewing some crummed Bread on its Top, and bake it. Make your Sauce with Butter, a little Nutmeg, Salt, Pepper, and a Dash of Vinegar, and two Yolks of Eggs, and thicken it upon the Fire; being thickened, pour it over your Cod, and serve it up hot for Entry.

A Fricassee of Cod.

TAKE the Sounds, Roes, &c. of several Cods, split and scrape them well, and blanch them; being blanch'd, put them in fresh Water, wash them very clean, and cut them into square Pieces, the Bigness of the End of a Thumb; then put a Lump of Butter in a Stew-pan, and toss it up with an Onion cut small; after that, put in your Pieces, and give them two or three Tosses; this done, put a little Flour over them, moisten them with a little Fish-broth, seasoned with Salt, Pepper, sweet Herbs, and fine Spice, and let them stew gently; being done, thicken it with Yolks of Eggs, Parsley cut small, and a Dash of Vinegar, or Verjuice, and serve them hot for Entry.

A Fricassee of Cod, the Italian Way.

TAKE the Sounds of Cods, according to the Bigness of the Dish you make; cut them into Fillets, and toss them up in Oil, with an Onion cut small; moisten them with a Glass of white Wine, and a little

the Fish-broth, seasoned with Salt, Pepper, and beaten Spice; let them stew softly, and be of a good Taste; thicken them with Yolks of Eggs, much Lemon-juice, and Parsley cut small. You may add Mushrooms and Truffles; being thickened, dish them up, and serve them up hot for Entry.—— You may also make them in an Hotch-potch, called *the King's Privy-purse*, or like Beef-palates and Hog's Ears. You may also do them, the same Way, like Beef-palates and Hogs Ears; and you may likewise fill up these Sounds with Force-meat made with the Flesh of fresh Cod, or other Fish cut into Slices mixt with Force-meat done in a Seasoning; serve them up with a white Sauce, an Oyster-ragout, a Parsley-sauce, or an *Italian* Sauce, and garnish your Dish, with soft Roes of Cods fried.

CH A P. XLIV.

Of Carps.

A Carp, à la Chambor.

TAKE a large Carp, scale and wash it, and lard it with thick Bacon and Ham; being larded, take Half a Dozen of Pigeons with fat Livers, Sweet-breads, Mushrooms and Truffles, if you have any; put all together, for a Moment, in a Stew-pan, season it with Pepper, Salt, sweet Herbs, a little Cullis, and Lemon-juice, put this into your Carp, and sew it up; lay a Napkin over your Dresser, take some Slices of Bacon, spread them over your Napkin, the Length of your Carp, and put more Slices over it; fold it up in the said Napkin, tie it on both Ends, take a Leg of Veal, and cut it into thin Slices; put them in a Stew-pan with small Slices of Ham, Onions and Carrots cut also into Slices; put the Stew-pan over the Fire, let them sweat like Gravy of Veal, and, when they begin to stick, moisten them with Broth; then put them in an oval Stew-pan, together with the Meat and Gravy: Now put in your Carp, seasoned with Pepper, salt, sweet Herbs, Cloves, Mace, three Bottles of white Wine, and a Lemon cut into Slices; cover your Carp with the Liquor, and let it boil very gently; make a Ragout with Sweet-breads of Veal, Mushrooms, Truffles, Cocks-combs, fat Livers, and soft Roes of Carps. Take Half a Dozen young Pigeons, which dress Sun-fashion, or with sweet Basil, or, instead of Pigeons, a Couple of Chickens cut in four and marinated, or else larded with thin Bacon, and glazed like *Scotch* Collops. Take Half a Dozen of Sweet-breads of Veal, larded with fine Bacon; let them stew and glaze like *Scotch* Collops. Take also a Dozen of large fine Craw-fish, boil them, pick their Tails, and cut off the small Claws; if you have Craw-fish enough to make a Cullis, you may use it, instead of other Cullis. Your Carp being done, and ready to be served up, take it out, let it drain, and keep in Readiness your Ragout of Pigeons, Sweet-breads of Veal, and Craw-fish; unfold the Napkin, take off the Fat, and dish up your Carp with the Ragout over it; garnish your Dish with one Craw-fish, one Pigeon, and one Sweet-bread, placed by Turns, till it is full, and serve it hot.

THESE

THESE Sorts of Entries generally serve to remove Soups.

Another Carp a la petite Chambor.

TAKE a Carp, scale, gut, and wash it clean; take off the Skin on one Side, and lard it with fine Bacon; then take a Salpicon made with Sweet-breads of Veal, Mushrooms, Truffles, and Cocks-combs, but without Cullis; stuff with this your Carp, and sew it up. Take three or four Bottles of white Wine, put them in an oval Stew-pan with Onions cut into Slices, some Lemon-peels, and Salt; put the Stew-pan over a Stove, and, as soon as it boils, put in your Carp, let it boil a little, and then take it off: Make a Jelly with three Pounds of a Leg of Veal cut in thin Slices, with some Slices of Ham, Onion, Garlic, Cloves, and sweet Basil; put all together in an oval Stew-pan, moisten it with Broth, and put it over the Fire; your Veal being half stewed, put your Carp upon a brass Plate pierced through, and put the same in a Stew-pan, or upon a Napkin, that it may be taken out the easier; being done, take it out, strain off the Liquor it was boiled in, put it again in the oval Stew-pan over the Fire, and let it stew, till it turns to a Jelly; put in your Carp, the larded Side downwards, and put it upon hot Cinders, that it may glaze gently; being ready to serve up, take up your Carp as dextrously as you can, dish it up with an Essence, or an Italian Sauce, and serve it up hot.

You may garnish it with Sweet-breads of Veal glazed and Craw-fish, if you will; and, at another Time, with Squabs glazed, or Wings of Fowls, or Turkies, larded and glazed, and serve it up hot.

An Entry of Carps stewed.

SCALE and wash your Carps, gut and wash the Inside with Wine; take an oval Stew-pan, the Bigness of the Carp, put in some Onions cut into Slices, and then your Carp; season it with Pepper, Salt, Cloves, a Dash of Vinegar and a Bottle of Wine, moisten it with hot Water, put it over a Stove, and let it stew; when stewed, take it off, and put the Wine, with which you have washed your Carp, in a Stew-pan, with some Anchovies cut small; let it have a Boil or two, and strain it off; put it again into the Stew-pan with a good Lump of Butter, and a Dust of Flour, to thicken the Sauce, and add a Lemon-juice; put your Stew-pan over the Fire, thicken your Sauce, and let it be relishing; being well done, put in some good Butter rolled in Flour, let it be relishing, and take out the Bunch; being ready to serve, dish it, and serve it up hot.

Another Entry of Carps stewed.

TAKE a Carp, scale, wash, and gut it; split it in two, cut each Half in three Pieces, and put them in a Stew-pan, with a Dozen of small Onions blanched; season them with Pepper and Salt, and a Bunch made of Parsley and sweet Herbs; moisten them with Half a Bottle of good Wine, put them a stewing, take some Butter, and put it in a Stew-pan with some Flour; put it over the Fire, and stir it, till it begins to have a Colour; moisten it with a little Fish-gravy, or with Water; this being well mixed and stirred together, put it into the Stew-pan with your Carp; let it be relishing, dish it, and serve it up hot.

An Entry of a broiled Carp.

SCALE and gut your Carp, slice it upon the Back, rub it with melted Butter, Pepper, and Salt, and broil it; put to it a Ragout made with Mushrooms, soft Roes, Artichoke-bottoms, Onions, and Capers; being ready to serve, dish it with this Ragout over it, and serve it up hot.

A forced Carp.

TAKE a Couple of Soles with a Pike, bone them, and mince the Flesh with a few Onions, fine Spice, Pepper, Salt, Nutmeg, fresh Butter, and some Crums of Bread boiled in Cream, or Milk; thicken your minced Flesh with Yolks of Eggs, the White being whipped up to Snow. Take a large Carp, fill it with this minced Flesh, and stew it with white Wine, in an oval Stew-pan over a slow Fire, seasoned with Pepper, Salt, Cloves, a Bunch of sweet Herbs, and fresh Butter; keep in Readiness a large Ragout made with Morilles, Truffles, Mushrooms, Bottoms of Artichokes, soft Roes of Carps, and Craw-fish Tails, and let it be palatable; make your Ragout pretty thin, put to it good Cullis of Craw fish, or any other Cullis, dish your Carp with the Ragout over it, and serve it up hot.

Another Entry of Carps.

FORCE them, as that before; let the Stuffing be good and palatable, and bake it in the Oven. To make this Force meat, bone your Carps, mince the Flesh with a few green Onions, Parsley, Mushrooms, Pepper, Salt, and Nutmeg; add to it a Bit of the Crum of Bread boiled in Milk or Cream, and put it over the Stove with good fresh Butter, and four Yolks of Eggs, the Whites being beaten up to Snow; put your Carps Bones, with Slices of Bread under them, in a Baking-pan rubbed with Butter, put your Stuffing over it, beat an Egg upon a Plate, and order it with a Knife dipped in Eggs; then besprinkle it with melted Butter, strew it with Crums of white Bread, send it to the Oven, let it have a good Colour, and serve it up hot.

ALL Sorts of minced Fish are done, the same Way; and there is nothing else, but to counterfeit the Flesh of the Fish.—You may bake them in a silver Dish, instead of a Baking-pan.

A Carp larded with Eels in Ragout.

SCALE your Carp, lard it with large Slices of Eel, put it in a Stew-pan, season it with Pepper, Salt, Nutmeg, a Bunch of sweet Herbs, Half a Ladle of Water, and Half a Bottle of white Wine, Mushrooms and Truffles, if you have any, together with small Onions blanched, and let it stew softly; when done, put in it some Capers, two Anchovies, and a Lump of Butter rolled in Flour; let it stew a little, serve it up hot, and see your Ragout well thickened and of a good Taste.

A forced Carp.

TAKE a large Carp, scale and gut it clean, take off the Skin, and leave the Head and Tail; make a Stuffing with the same Flesh, as before, and that of Eels, and soft Roes of Carp, seasoned with sweet Herbs, Pepper, Salt, Cloves, Nutmeg, Thyme, fresh Butter, and Mushrooms, all very small; sew up the Skins, bake it, or put it in a Stew-pan with good Butter, white Wine, Fish-broth, a thin

Pease-soup, and a good Seasoning, putting Butter dipped in Flour, and Parsley cut small; put over it a Ragout of soft Roes, in serving up.

Carps in a Hash.

SCALE and gut your Carps, take the Skin clean off, keep all the Flesh, and bone them, which is done, in taking off the Flesh of the Fish by Slices with a Knife; then cut it very small, together with the Flesh of Eels, Mushrooms and Truffles, seasoned with Pepper, Salt, and sweet Herbs, all cut very small; blanch it in a Stew-pan with good fresh Butter, a little Fish-broth, or thin Pease-soup; let it be well done, and serve it up with a Lemon-juice.

Another Carp in a Hash.

SCALE and gut your Carp, take the Skin clean off, bone it, cut the Flesh very small, put it in a Stew-pan over the Fire, and stir it, to make it a little dry; pour it out upon a Dresser, put to it a Lump of fresh Butter, a little Parsley, green Onions, and some Mushrooms, all cut very small; melt in a Stew-pan a little Butter, with a Dust of Flour; which when a little brown, put in your Hash, and season it with Pepper, Salt, and a Slice of Lemon; stir it well, lest it stick, moisten it with a little Fish-broth, let it be palatable, and serve it up hot.

ALL Hashes of Fish are done, after the same Manner; when you have any Cullis, put three or four Spoonfuls to it.

Carps in Fillets with Cucumbers.

TAKE some Carps, clean and order them, as before, fry them, and cut them in Fillets; cut also some Cucumbers, let them be marinated, blanch them with good Butter in a Stew pan, and moisten them with Fish-broth, or a thin Pease-soup; add to them a Bunch of sweet Herbs and a good Seasoning, let them be done enough, thicken the Sauce with good Cullis, put in it your Fillets of Carps, let them stew a little, and serve them up hot.

A Carp in half Court-Bouillon.

TAKE a Carp with the Scales on it, cut it in four, stew it with white or other Wine, a little Verjuice and Vinegar, Pepper, Salt, Nutmeg, Cloves, green Onions, Bay-leaves, brown Butter, and an Orange-peel; let the Broth waste, leaving but very little, and put in it some Capers, in dishing it up.

A Carp in Court-Bouillon.

CUT off the Gills, gut and boil it, put it in a Bason, and salt it well; boil some Vinegar, pour over it, fold it up in a Napkin, put it in an oval Stew-pan, with some white Wine, some boiling Water, Onions, Bay-leaves, Cloves, Pepper, and good Butter, and let it stew; being stewed, take it out, and serve it up upon a clean Napkin, garnished with Parsley, for a Dish of Roast.

Another Carp broiled.

TAKE a Carp, clean and order it well; rub it with melted Butter, strew over fine Salt, and broil it; it being broiled, make a Sauce with brown Butter, Capers, Anchovies, green Lemon-peels, and Vinegar, seasoned with Pepper, Salt, and Nutmeg; they may be al-

So served up with a Sauce made with fresh Butter, Pepper, Salt, Parsley, and green Onions cut small, and a little Fish-broth; or thin Pease soup; put all in a Stew-pan, put in your Carp, and serve it up with an Orange-juice.

A Carp accompanied.

TAKE a large Carp, and two small ones, and take off the Flesh, of which make a Stuffing; to which add the Crum of a Rowl boiled in Cream, and let it dry upon the Fire; add to it six Eggs, a Calf's Udder, blanched Bacon, and all Sorts of sweet Herbs; mix all with a few Mushrooms, cut small, some Parsley and green Onions; when your Stuffing is very near cold, add to it a Pound of Butter, and six Yolks of Eggs, which mix well together. Your Stuffing being done, put some in the Bottom of your Dish, which turn into the Shape and Figure of a Carp, adding to it the Head and Tail. The Belly of the Carp must be left empty, to put in it Half a Dozen of Squabs, Cocks-combs, fat Livers, and Mushrooms; stew it, and thicken it with a good Partridge-cullis. Let your Ragout be cold, before it is put in the Carp; this Ragout being placed, fill up your Carp with the Remainder of the Stuffing; beat up some Eggs, in which often dip your Hand, to make the Carp smooth; then strew over it fine Crums of Bread, and make upon it some Scales, in Imitation of the natural ones, with the Point of a Knife. Now there remain the two Heads of your small Carps, and some of the Stuffing, of which form the two small Carps, one on each Side, without putting any Ragout in them; all being well strewed with Crums of Bread, send it to the Oven, for an Hour and a Half; being done, and of a good Colour, serve it up hot.

Another Carp accompanied.

TAKE the largest Carp you can get; scale it, take off the Gills, and gut it; lard it with thick Bacon, seasoned with Pepper, Salt, Parsley, Nutmeg, sweet Herbs, and two Slices of Ham; fill it with the Stuffing described above, and put a Ragout of small Pigeons in the Belly, as said in the foregoing Article; then fill up your Carp with a little Stuffing, sew it up, fold it up in a Napkin, bind it with Packthread, and put it in an oval Stew-pan, or Fish-pan. Take two or three Pounds of Veal, cut in Slices, and put in the Bottom of the Stew-pan, with some Slices of Bacon Onions, and Carrots; cover it, and put it a sweating upon a Stove, like Veal gravy; when it begins to stick, and is of a good Colour, put in a Lump of good Butter, and a good Handful of Flour, to brown together; moisten it with good Broth and Gravy, scrape well off the Brown of the Pan, and put in two small Carps cut in Pieces, with a Bottle of Champaign, or other white Wine, seasoned with Pepper, Salt, Bay-leaves, sweet Herbs, fine Spice, Onions, and Parsley; pour this Gravy over your Carp, see it has Sauce enough to pass over it, and let it stew with a slow Fire: Make a Ragout with other small Pigeons, Cocks-combs, fat Livers, Sweet-breads of Veal, Craw-fish Tails, green Truffles, Mushrooms, and some small Bottoms of Artichokes; put all in a Stew-pan with melted Lard, and moisten it with good Gravy; being done, thicken

it with good Partridge-Cullis and Essence of Ham; being ready to serve up, take your Carp out of its Gravy, unfold it, dish it up, pour your Ragout over it, and serve it up hot; let there be Ragout enough to fill the Dish.

THOSE, that will go to the Expence, may garnish it with young Pigeons dressed with sweet Basil, or with a Marinade of fat Chickens. Trouis with Gravy are done, the same Way, as likewise Salmon, Pikes, Turbots, Barbels, and large Soles; they are stewed in one and the same Gravy; and all Sorts of different Ragouts are served up with them, according to the Fancy of the Cook.

A roasted Carp.

TAKE a Carp with soft Roes, the largest and fattest you can get; clean and order; make a Stuffing with the Roes, Eel's-flesh, Anchovies, Mushrooms, Onions, Parsley, and Thyme; season it with Pepper, Salt, and pounded Cloves, and add good fresh Butter; the Stuffing being made, fill your Carp with it, sew it up, and wrap it up in Paper well buttered; spit it, and, in Roasting, besprinkle it with white Wine and Butter; being roasted, serve it up over a Ragout made with Mushrooms, Cardes, Carps Roes, and Tops of Asparagus, or with a Sorrel-sauce.

An Entry of Carps.

TAKE a middling Carp, or of what Size you like; scale and wash it; being washed, gut it, but keep the Blood; wash the Inside with good red Wine, prick it with the Point of a Knife on both Sides, and strew it with Salt; let it lie so, an Hour, and put it in an oval Stew-pan, the Bigness of your Carp; put in a Bottle of red Wine, a Couple of Onions, cut in Slices (which is put under your Carp, to hinder it from sticking) together with a Bunch of sweet Herbs, some Cloves, a Couple of Glasses of Water, and half a Glass of Vinegar; cover your Stew-pan, and set it a stewing slowly, with Fire under and over; it being done, put all its Liquor into a clean Stew-pan, put in a good Lump of Butter rolled in Flour, and let it stew, till waisted to the Quantity of Sauce you have Occasion for to your Carp; add three or four Auchovies cut small, beaten Pepper, Nutmeg, and a Handful of Capers either cut small, or whole; let it berelishing, dish up your Carp, pour over your Sauce, and serve it up hot, garnished with Pieces of fried Bread, the Bigness and Length of a Finger.

A Carp, the Bohemian Way.

WASH your Carp, cut off the Fins, and the End of the Tail, and take out the Gall, but do not scale it; season it with Salt, Pepper, Mace, a Lump of good Butter, a Couple of Pots of strong Beer, a Glass of good Brandy, Onions, a Bunch of sweet Herbs, Parsley, green Onions, sweet Basil, Cloves, and Thyme, and let it boil upon a quick Fire; being boiled, and of a good Taste, thicken your Sauce with good Butter rolled in Flour, and serve it up hot.

At another Time, slit it in two, cut it into Bits, and boil it, after the same Manner.

C H A P. XLV.

Of Watervis and Pearches.

Pearches, the Armenian Way.

SCALE, gut, and wash them clean; slit them up the Belly, and put Butter and young Onions in a Stew-pan over the Fire; the Butter being melted, put in some Parsley, seasoned with Pepper, Salt, sweet Herbs, and fine Spice; let it be palatable, and strew it with Crums of Bread; take the Fish out again, and broil them over a clear slow Fire; being ready, make a Sauce, thus, *viz.* put in a clean Stew-pan a Bit of Butter, a Dust of fine Flour, a little Vinegar and Water, a few Capers, Anchovies, and a little Nutmeg; your Sauce being thickened, and your Pearches done, dish them up with your Sauce under them, and serve them up hot.

Pearches, the Dutch Way, with an Egg-sauce.

SCALE, gut, and wash them clean; put Water over the Fire, which when boiling, salt it, taste it, and let the Salt prevail; put in your Fish, and make a Sauce, thus: Beat up two or three Eggs with a little Water and Vinegar, add a good Lump of Butter, and a little Mace, and set it in a clean Stew-pan over the Fire, to thicken, but let it not curdle; being thickened, taste it, whether it be palatable; take out the Pearches, to drain, dish them up, with the Sauce over them, and serve them up hot for a Course.

Pearches dressed, another Way.

GUT and wash them; put them in a Stew-pan with Slices of Onions, Parsley, sweet Basil, Thyme, Bay-leaves, and a little Vinegar, and boil them; when done, take them out, scale them, and put them in again, for a little While; then dish them up with a high-relished Sauce over them, and serve them up hot for a Course.

Broiled Pearches.

SCALE, gut, and wash them, wipe them dry, and put them in a Stew-pan with Onion, or young Onions cut small, some shred Parsley, sweet Herbs, and a Lump of Butter; put them over a slow Charcoal Fire, to stew softly to take a Relish; then broil them, turn them, being thoroughly done, and make a Sauce, thus: Put in a Stew-pan a Lump of Butter rolled in Flour, with a little Water and Vinegar, and let the Sauce thicken; add an Anchovy chopped small, and a few Capers; let the Sauce be palatable, dish up your Pearches, and serve them up hot for a Course, with the Sauce over them.

Pearches dressed, the Armenian Way,

ARE Pearches of about a Pound Weight; scale and slit them, season them with Mace, Salt, pounded Biskets, and Slices of Lemon, and Butter all over them, turn them inside out, tie them with Packthread, and broil them, till thoroughly done; then cut off the Thread, open them, and serve them up with melted Butter and a Lemon-juice.

Pearches, called Doop-fish,

ARE Pearches, three of which are about two Pounds Weight; scale them, and slice them, on both Sides in three Places, to the Bone; being boiled in Water, and seasoned with Salt, in Proportion to their Quantity, drain them, and serve them up with a white Sauce and scraped Horse-radish.

Pietercely-Boars

ARE large Pearches, which are sliced, on both Sides, to the Bone; boil them like those before, serve them up with a Sauce made with Parsley chopped small and boiled and mixed with fresh Butter; let the Sauce be pretty thick, and the Parsley green.

THE same Sauce may serve for *Schellvis* and *Molenacr*.

Other Pearches dressed, the same Way.

GET Pearches both large and small, gut and wash them clean, put them in a Stew-pan, and season them with Salt, Pepper, Cloves, Onions cut in Slices, some Sprigs of Parsley, Bay-leaves, and Vinegar; cover your Fish with Water, and let them stew; when done, take them off, scale them, and put them in a Dish, or other Vessel; strain off their Liquor, pour it over them, and keep it hot. When you are ready to serve up, drain them, and dish them up with a white Sauce made with Anchovies and Capers.

At another Time, serve them up with a Cullis of Craw-fish. The Way to make this see, in the Chapter of *Cullisses*.

Watervis

ARE Pearches of a different Size, some the Length of a Finger, others bigger, more or less; scale them, slit them from the Gills to the Tail, and put them in Water, without being gutted, for a While; take some small Pikes, scale and gut them, open them in two, and bring both Ends of the Tail up to the Mouth, fastened with Skewers, to represent the Shape of a Dolphin; take as many of these as you think will make up your Dish. You may, to the same Purpose, take likewise small Plaices, Barts, Shrimps and Craw-fish, if you have any. Then take your Fish out of the first Water, and put them in fresh Water, with a Handful of Salt; when you are almost ready to serve up, put Water over the Fire in a Stew-pan, and, when it begins to boil, put in a Bunch of Parsley with one or two Dozen of Parsley-roots, slit on both Ends in four; being done, take them out, and put in the same Water two or three Handfuls of Salt, with Half a Glass of Vinegar; as soon as the Water boils again, taste it, let the Salt prevail, put in your Fish, and boil them, till done; take off the Kettle, put in again the foresaid Roots and Bunch, at the same Time, dish up your Fish with the Bunch and Roots, and some of the Liquor over them, to cover the Fish, and serve it up immediately after the Soup.

Schellvis.

SCALE, gut, and wash them well, and keep their Livers; put a sufficient Quantity of Water over the Fire, and, as soon as it boils, salt it, put in your Fish with the Livers, and let them boil; put some Parsley picked, washed, and cut small, in a Stew-pan, with a little Water, and let the Parsley boil dry; being ready to serve up, take out

out your Fish, to drain, and dish them up; take out the dried Parsley, put a good Lump of Butter in the Pan, keep it stirring, till it be as thick as a white Sauce, put the same over your Fish, or into a Saucer, and serve it up hot for a Course.

Broiled Schellvis.

SCALE, gut, wash, and wipe them dry, and melt Butter in a Stew-pan; when melted, put in your Fish, and let them soak well; then take them out, salt and broil them; being done and ready to serve up, make a white high-relished Sauce with Capers, Anchovies, and a little Pepper, which being thickened, put it over your Fish, and serve them up for a Course.

C H A P. XLVI.

Of Eggs and Pancakes.

AS Eggs are used at all Times, and in *Lent* and on Fast-days particularly; so nothing has received a greater Variety of Dressing; and, by Dishes and Courses, we shall here set down the choicest Manner of dressing them, seeing every body knows how to boil and fry them in the plain Way.

Eggs with Orange-juice.

BREAK as many Eggs as you will dress, put a little Water to them, squeeze the Juice of an Orange in it, and let none of the Seeds fall in it; season them with a little Salt, and beat them well together. If it is a Fast-day, put a little Butter in a Stew-pan; if another Day, put in Gravy; put your Eggs into the Pan, and keep it stirring, as if it were Cream, lest they should stick to the Bottom; when done, dish them up, and serve them up hot.

Eggs in Caul.

TAKE some raw Gammon of Bacon, Sweet-bread of Veal, fat Livers, and Mushrooms, which cut in Dice, and fry in a Stew-pan with melted Bacon; wet them with Gravy, and let them soak on a slow Fire, for about Half an Hour, and bind it with a good Cullis, or Coolie, of Veal and Gammon of Bacon; see that your Ragout has a good Taste, and let it cool. Take ten Yolks of Eggs new-laid, keep the Whites, and whip them into Snow; mix your Yolks with a clear Cullis of Veal, or a little Cream; strain them through a Sieve, put them in pour Ragout with your Whites in Snow, and mix all well together; then take a Stew-pan, put a Caul in the Bottom of it, put your Ragout in it, cover it with your Caul, and put it in the Oven; when it is enough, put it upside down on a Dish, and serve it hot.

ANOTHER Time, instead of serving it dry, put some Essence of Gammon, or a Ragout of Gammon, cut in Dice, over it. Another Time, serve it with a Ragout of Truffles cut in small Dice.

Eggs with Endive.

BLANCH some Endive, press it well, give it two or three Cuts with a Knife, and put it in a Stew-pan; wet it with a little Fish-broth,

and season it with Pepper, Salt, and a Bunch of sweet Herbs ; let it soak on the Fire, for about Half an Hour, and bind it with a Cullis of Fish ; let your Eggs be poached in Butter, and cleaned all round ; mind that your Ragout of Endive taste well, dress it in a Dish, lay your poached Eggs well coloured in Order upon it, and serve it hot.

Eggs with Lettuce.

TAKE Cabbage-lettuce, blanch them, press them well, cut them in Slices, and fry them in a Stew-pan, with a little fresh Butter, seasoned with Salt, Pepper, and a Bunch of sweet Herbs, and let them soak, Half an Hour, on a slow Fire ; being done, take off the Fat, and bind them with a Cullis of Fish ; take fresh Eggs, fry them in brown Butter, order and pare them about with your Knife, mind that your Ragout of Lettuce be of a good Taste, dress it in a Dish, lay your fried Eggs on it, and serve it up hot.

Eggs with Celery.

TAKE three or four Heads of Celery, and boil them in a white Water, which is made with Water, Flour, Butter, and Salt ; being boiled, let them drain, cut them in Slices, put them in a Stew-pan with clear Cullis of Fish, and let them soak, Half an Hour, on the Fire ; bind it quite with a Cullis of Lobsters, or some other Cullis, and a little Bit of Butter as big as a Nut ; stir it always on the Fire, and let your Ragout be of a good Taste ; put a little Vinegar to it, dress it in a Dish, put your poached Eggs over them, and serve them hot.

WHEN you will not make Use of poached Eggs, make Use of hard ones, which peel, and choose the finest ; cut them in Halves, your Ragout of Celery being at the Bottom of your Dish, and garnish the Brim of your Dish with your Eggs cut in two. You may serve them also with a Ragout of Endive, Lettuce, or Sorrel.

Eggs with Craw-fish.

MAKE a Ragout with Craw-fish Tails Truffles, Mushrooms, and a few Bottoms of Artichokes cut in Bits ; fry them in a Stew-pan with a little Butter, wet them with a little Fish-broth, and season it with Pepper, Salt, and a Faggot of fine Herbs ; let it soak, for a Quarter of an Hour, on the Fire ; being done, take off the Fat, and bind it with a Cullis of Craw-fish ; poach Half a Dozen of new-laid Eggs in boiling Water, clean them well, dress them handsomely in a Dish, mind that your Ragout be nice and good, throw it over your Eggs, and serve it hot.

Eggs with Craw-fish.

MAKE a Ragout of Craw-fish Tails, Truffles, Mushrooms, and a few Bottoms of Artichokes cut in Bits ; fry them in a Stew-pan with a little Butter, wet them with a little Fish-broth, season it with Pepper, Salt, and a Faggot of fine Herbs, and let it soak, for a Quarter of an Hour, on the Fire ; being done, take off the Fat, and bind it with a Cullis of Craw-fish ; poach Half a Dozen of new-laid Eggs in boiling Water, clean them well, dress them handsomely in a Dish, mind that your Ragout be nice and good, throw it over your Eggs, and serve it hot.

Eggs

Eggs with Craw-fish on Fast-Days.

TAKE a small Ladle of Fish-broth, with a small Crum of Bread, one Mushroom, a little Parsley, and a young Onion whole, and let the Whole soak together; take it from the Fire, and put a Cullis of Craw-fish, according to the Size of your Dish; put a Dish on the Table, a Straining-cloth over it, and some Yolks of fresh Eggs, and strain your Cullis with your Yolks twice, or thrice, through this woollen Cloth; put a Silver plate on hot Cinders, put your Eggs in it, and cover them with the Cover of a Baking-pan with Fire upon it; take the Cover off, from Time to Time, to see that they be not over done; when enough, serve them hot for a By-dish.

Eggs, the German Fashion.

BREAK Eggs whole in a Dish, in which Butter is made very hot, put a little Pease-broth to them, beat two or three Yolks of Eggs with a little Milk, and strain them through a woollen Cloth; take away the Broth your Eggs have boiled in, put your Yolks of Eggs above it, with rasped Cheese, and give them a Colour.

Eggs, the Burgundian Fashion.

TAKE a Bit of preserved Lemon, some bitter Almond-biskets, sweet Almonds, and Sugar, and pound the Whole well together; take four or five Eggs, beat them, strain them with a little Milk and Salt, dress them, as Eggs with Cream, give them a fine Colour with a red-hot Shovel, and serve them hot for a By-dish.

Eggs, the Swiss Fashion.

HEAT Butter very hot in a Dish, drop Eggs whole into it, and, having breaded them and powdered with a Hash of Pike, and rasped Cheese, give them a fine Colour.

Eggs, the Portugal Way.

MELT Sugar with Orange-water, the Juice of two Lemons, and a little Salt; then put them on the Fire, with your Yolks of Eggs, and stir them with a silver Spoon; when your Eggs stick no more to the Dish, they will be enough; when they are cold, dress them like a Pyramid, and garnish with Lemon-peel and March-pane. You may also serve them hot, and dress them in their Dish, strewed with Sugar, and glazed with a red-hot Shovel. At other Times, you may pound them in a Mortar with Jelly of Currants, or Juice of Beets done in Sugar, strain them through a Strainer, and serve them dry, in or like a green or red Rock.

Portugal Eggs, another Way.

PUT some Sugar in a Stew-pan, according to the Quantity of your Eggs, a little Drop of Water, and a small Stick of Cinnamon; put your Stew-pan on the Fire, that your Sugar may boil; whilst it is doing, take fifteen Yolks of Eggs, mingle them well in a Stew-pan with Half a Pint of Milk, and strain them through a Sieve, that there be none of the Whites in it. Your Sugar being done, add two Zests of green Lemons to them, and leave it still on the Fire; then pour your Eggs mingled into your Syrup, and stir them, till they be bound like Cream, and take them off the Fire; put a little Salt to them, stir them, till they be almost cold, add to them the Juice of a Lemon, dress them

them neatly on a Dish, and serve them cold for a By-dish, but take the Cinnamon out of it.

Eggs with Pistachoes.

TAKE Pistachoes and a Bit of preserved Lemon-peel, pound them, and boil some Sugar with Lemon-juice; when your Syrup is half made, put your Pistachoes and Yolks of Eggs in it, stir them, till they stick no more to the Pan, and serve them, as you do *Portugal Eggs*.

Eggs with Pistachoes.

TAKE a Quart of Milk, with Half a Pint of Cream, and a Spoonful of Flour of Rice; put them in a Stew-pan, stir them with a little of your Milk, put your Yolks of new-laid Eggs to it, and mix your whole Quart of Milk and Half a Pint of Cream with it; when the Whole is well mixed, put some Sugar to it, as much as you think fit, a Stick of Cinnamon, two Zests of Lemons, and a little Salt, and stew them on a Stove, as Cream. Peel a Quarter of a Pound of Pistachoes, and pound them in a Mortar with a green preserved Lemon-peel; your Pistachoes being among your Eggs, put a silver Dish on the Stove with your Eggs, and stir them, till they stick; when they stick all round to the Dish, take them off the Fire, sugar them, give them a Colour with a red-hot Shovel, and serve them hot for a By-dish.

Eggs with Bread.

LET Crums of Bread soak in Milk, for two or three Hours, that it may be thoroughly soaked; strain it through a Sieve, or Strainer, and put a little Salt, Sugar, and a preserved Lemon-peel hashed very small, little rasped green Lemon, and a little Orange-flower Water. Take new-laid Eggs, beat the Whites into Snow, and mingle the Yolls with your strained Crum of Bread; add the Whites you have beat into Snow, and mix the Whole well together into a Pulpeton-Pan, or Stew-pan, which rub, all round and at Bottom, with good Butter, and put the breaded Eggs you have ready into it; bake them in the Oven, or with Fire under and over; when enough, put them in a Dish, sugar them, glaze them with your red-hot Shovel, and serve them hot.

Eggs with Orange-flower Water.

PUT Sugar and Orange-flower Water in a Dish, or Stew pan, with Cream, preserved Lemon-peel, hashed very small, and a little Salt; add eight or ten Yolks of Eggs, and stir them on the Fire with a Spoon, till they are bound; then put them in a Dish, and serve them cold for a By-dish. You may put the Orange-flower Water to them, when you dress them in their Dish, if you think fit.

Eggs in Slips.

MAKE Syrup with fine Sugar and white Wine, and, when it is above half done, beat your Eggs in it, and strain them through a Strainer, that the Slips may be easier made; dry them before the fire, and serve them with Musk, or some other Perfume.

Eggs, the Italian Fashion.

MAKE a Syrup with Sugar and a little Water; when it is above
half

half done, take Yolks of Eggs in a silver Spoon one after another, and keep them to be done in this Syrup. You may, thus, do as many as you please, keeping your Sugar very hot; serve them garnished and covered with Pistachoes, Slices of Lemon-peel, and Orange-flower Water, which you must have heated in the rest of your Syrup, and Lemon-juice above the Whole.

Eggs with Sorrel-juice.

POACH Eggs in boiling Water, pound Sorrel, put the Juice of it in a Dish with Butter, two or three raw Eggs, Salt, and Nutmeg, and put the Sauce bound over your Eggs, when you serve them.

Eggs fried like Tripes.

BOIL two Dozen of Eggs very hard, put them in cold Water, peel them, and cut them in Slices; put a Stew-pan with a little Butter on the Fire, with an Onion hashed very small, and, when your Onion has fried two or three Turns, put your Eggs cut in Pieces in it, wet them with a little Milk, and season them with Pepper and hashed Parsley; mind they be of a good Taste, and serve them hot for a By-dish.

Eggs, the Italian Way, fried like Tripes.

TAKE Eggs done hard, as before, cut them in four or five Slices, put a little Oil in a Stew-pan with an Onion cut in very thin and small Slices, and let it fry two or three Turns on the Stove; then put your Eggs, cut like Tripes, in it, and wet them with a little Milk; season them with Salt, Pepper, a small Clove of Garlic, and hashed Parsley. Observe they have a good Relish, put a Lemon-juice over them, when you serve, and let them be hot for a By-dish.

Eggs fried like Tripes.

TAKE two Dozen of Eggs, dress, pick, and cut them, as before; fry an Onion in Butter, put your Eggs in it, wet them with Gravy, season them with Salt, Pepper, hashed Parsley, a Spoonful of good Oil, a Clove of Garlic, and a Spoonful of Mustard, let it have a good Relish, and serve it hot for a By-dish.

Other Eggs, the Italian Way.

TAKE, at least, twelve Eggs, boil them very hard, and pick them; take the Yolks whole out of them, and cut the Whites in small Slips; take an Onion, cut it also in Slips very thin, and some Mushrooms in Slices; put a Bit of Butter in a Stew-pan, put it on the Fire, and let it brown; put your Slips of Onions in it with your Mushrooms, and let them take a few Turns on the Fire; then put in the Slips of Whites of Eggs, bind them with a little Flour, and wet it with a little Gravy, either thin or fat, and a Glass of Wine; season it with Salt, Pepper, a Clove of Garlic, and a Lemon-juice; see that it has a good Relish, put your Yolks to them with a Spoonful of good Oil, and serve them hot for a By-dish.

Eggs with Verjuice.

BEAT your Eggs with Verjuice, season them with Salt and Nutmeg, let them fry in a little Butter, and serve them hot like Cream.

Eggs with the White of Partridges.

TAKE a Partridge relishing of a Fumet, pick, draw, lard, and roast it;

it; when it is done, pound it in a Mortar, Put a Ladle of Cullis, and Half a Ladle of Veal gravy, with a little Salt, Pepper and Nutmeg into a Stew-pan; warm it a little, and mix your pounded Partridge with it, and six Yolks of new-laid Eggs; strain the whole through a Sieve, put a Dish on hot Cinders, cover it with a Lid garnished with Fire, and, when they are bound, serve hot for a By-dish.

Eggs with the White of Fowls.

YOU must do these Eggs, as the last, the whole Difference lying in using the Whites of Fowls, instead of those of Partridges.

THOSE with Pheasants, and the Carcasses of Leverets, or young Hares are done, the same Way.

Eggs with Gravy glazed.

TAKE one Half of clear Cullis and one Half of Veal-gravy, and a little Salt, Pepper, and Nutmeg, and beat six Yolks of new-laid Eggs into the same; run them through a woollen Strainer, and put a Dish on hot Cinders; pour your Eggs in it, cover them with a Cover with Fire upon it, and look, from Time to Time, whether they thicken, or not; when they are done, take them off, and serve them hot.

Eggs with Gravy.

TAKE new-laid Eggs, and poach them in boiling Water in which you have put a little Vinegar; when they are done, lay them neatly in a Dish, take Veal-gravy or plain Gravy, warm it, and put some Salt, Pepper, and a young Onion whole; run it through a Sieve, put it over your Eggs, and serve it hot.

Eggs stirred with Gravy.

TAKE some Gravy, with three or four silver Spoonfuls of Cullis, and add eight Yolks of Eggs, with a little Salt and Pepper; mix the Whole well together, and dress it on a Stove, like Cream, and keep it always stirring; when they are done, put a little Nutmeg over them, see that they taste well, put them in a Dish, and serve them hot for a By-dish.

Eggs with Almonds glazed.

TAKE a Quart of Cream with a Bit of Cinnamon in a Stick, two or three Zests of Lemons, and Sugar as much as you want; peel a Dozen of bitter Almonds, with a Quarter of a Pound of sweet Almonds, and pound them in a Mortar, wetting them now and then, while pounding, with a little Milk; when pounded, mix them with your Cream, and eight Yolks of Eggs; strain the Whole, two or three Times, in a woollen Strainer; take a silver Dish, put it upon hot Cinders, pour your Eggs with Cream in it, and cover them with a Baking-pan Cover, having Fire upon it; when they are done, take them off, let them cool, and serve them for a By-dish.

Eggs poached with Cucumbers.

MAKE a Ragout of Cucumbers, thus: Peel Cucumbers, cut them in Halves, take the Seeds out, cut them in Slices, and let them sleep with an Onion cut in Slices, Pepper, Salt, and Vinegar; being steeped, dry them in a Cloth, and fry them in a Stew-pan with Butter on a Stove; when they are turning brown, wet them with Fish, or other Broth,

Broth, and let them soak over the Fire, for Half an Hour; when they are done, take all the Fat off, and bind it with a Cullis of Fish, or Lobsters; poach new-laid Eggs in Butter one by one, as many as you want, and dress them handiomey in a Dish, paring them all round with a Knife, see that your Ragout of Cucumbers taste well, and be a little tartish, put it under your Eggs, and serve them hot, for a second Course, or By-dish.

Eggs with Craw-fish, for a second Dish.

TAKE one Half Veal-gravy, and one Half Cullis of Veal and Gammon, in Proportion to the Quantity you dress; take one Half of it, which season with Salt, Pepper, and a little Nutmeg; put the other Half, which you want to fill the Dish of Craw-fish Cullis, beat some Yolks of new-laid Eggs into it, and run them through a woollen Strainer: Put a Dish on hot Cinders, pour your Eggs in it, cover it with the Lid of a Baking-pan garnished with Fire, look now and then, whether they are thickened, and, when they are, serve them hot for a By-dish, or second Course.

Eggs with Truffles.

MAKE a Ragout of green Truffles, thus: Peel your Truffles, cut them in Slices, fry them in a Stew-pan with a little Butter, wet them with a little Fish-broth, and let them soak on a slow Fire, for a Quarter of an Hour; take the Fat off, and bind them with a Cullis of Fish; your Eggs being fried in brown Butter, pare them all round, dress them in a Dish, pour your Ragout of Truffles over them, and serve them hot for a second Course, or By-dish. You may dress them, the same Way, with a Ragout of Mushrooms, and also with a Ragout of Morilles.

Artificial Eggs dropped whole in Butter.

SPREAD Butter on the Bottom of a Dish, put Cream-pastry above it, and bake it under a Baking-pan Cover; when you see it hardens, take it off, make ten or twelve Holes with a Spoon, and fill them with artificial Yolks of Eggs; then make a Sauce with thick Butter, sweet Herbs hashed very small, Salt, Pepper, and a Dash of Vinegar, or without it; when you serve, pour your Eggs over it, and serve them hot.

Artificial Eggs.

IN Lent, and especially on Good Friday, you may serve artificial Eggs several Ways: For that End, take a Quart of Milk, and boil it in a Pipkin, or Stew-pan, stirring it a little While with a wooden Spoon, till it is boiled away to Half; take a third Part of it in a Dish, and put it again on the Fire with Rice, Cream, and a little Saffron; being thickened, and a little hard, make, as it were, Yolks of Eggs with them; keep them lukewarm, and fill some Egg-shells, well washed, with the rest of your Milk; when you are ready to serve, put the Yolks you have made in those Eggs, and cover them with a little Cream, but rather Almond-cream, and Water of Orange-flowers. Serve them on a Napkin. These are called *artificial soft Eggs in the Shell*.

For the Sorts, mix, at first, with your Milk Flour of Wheat, or of Starch, and make it, like a Pastry-cream, without Eggs, and seasoned with Salt; when it is done, take about a third Part of it, to make the Yolks, and add Saffron to them; put these Yolks in half Egg-shells washed, and wetted with Water, or white Wine; with the rest fill whole Shells, and, when your Cream is cold, draw these Whites and Yolks out of their Shells, to make such artificial Eggs as you think fit. For Example,

To make stuffed Eggs: After you have taken away the Shell, split the Whites, and dig each Half of it, with a silver Spoon, to fill with such a Stuffing as before mentioned, dressing them the same Way, garnished with artificial Yolks, floured and fried.

For Eggs the Tripe Way: After you have split and hollowed them, as aforesaid, fill them with the Yolks, cut them in four, flour them, fry them in much Liquor, and dress on a Plate: Make a Sauce with brown Butter, sweet Herbs, Mushrooms fried and hashed, Salt, Pepper, Nutmeg, and Rose-vinegar, and garnish with fried Bread, Parsley, and fried Mushrooms.

Stuffed Eggs for a second Course.

HARDEN a Dozen of Eggs, peel them, split them in two, and take the Yolks out of them; put them in a Mortar with a Bit of Butter, young Onions, Parsley hashed, some Mushrooms, and a Piece of Crum of Bread boiled in Milk; if you have any Flesh of Fish, put some in it, and season it with Salt, Pepper, sweet Herbs, and fine Spices; pound them all well together, fill the Whites of your Eggs with it, and smoothen them, by dipping your Knife in the Egg. Then take the Dish you serve them in, put some Stuffing in the Bottom of it, and put your stuffed Whites of Eggs in Order upon it; bread them, and bake them in the Oven, to give them a Colour; when they are done, put a little Sauce of any Thing you think proper, without covering them, and serve them hot for a By-dish, or second Course.

Other Eggs stuffed with Cucumbers.

TAKE four or five Cucumbers, peel them, take away their Seed, and cut them in Fillets; marinate them in Salt, Pepper, Vinegar, sliced Onions, and a little Water; put them in a Cloth, and squeeze the Juice out of them; put them in a Stew-pan with a Bit of Butter, and fry them on a Stove, with a quick Fire; when they turn brown, powder them with a little Flour, and wet them with Gravy, fat or of the *Lent* Sort, and let them simmer slowly. Then boil a Dozen of Eggs hard, peel them, and split them in two: take away the Yolks, pound them in a Mortar with a large Bit of Butter, Carp, or other Fish-flesh hashed (if you have any) and a Piece of Crum of Bread boiled in Milk; season the Whole with Salt, Pepper, young Onions, Parsley hashed, sweet Herbs, and fine Spices; pound the Whole well together, fill the Egg-shells with them, lay them in Order in a Baking-pan, bread them, and let them take a Colour in the Oven; when they are coloured and done enough, see that your Ragout of Cucumbers has a fine Taste, and, if it is not bound enough, put a little Butter and Flour, or *Lent* Cullis, in it, put it in the Dish you serve in, set your Eggs above it, and serve hot.

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You may include among these stuffed Eggs all Sorts of Ragouts of Herbs, as Lettuce, Endive, Celery, Heads of Asparagus, white or brown, &c.

Eggs poached in Butter with Endives.

TAKE Endives and blanch them; when they are blanched, put them in cold Water, and press it well, to squeeze the Juice out of it; then cut it with a Knife, and put it in a Stew-pan, with a Bit of Butter; stew it some Turns on the Fire, powder it with a little Flour, wet it with *Lent* Broth, season it with Salt and Pepper, and let it simmer slowly; after this, take some hot Butter, put it in a little Pan, or Stew-pan, and put it on a Stove; when your Butter is hot, break an Egg in it, let it be as round as you can, and of a fine Colour, and do not let the Yolk be hard; fry as many as you want, one after the other, make a Binding with three or four Yolks of Eggs, and beat them with *Lent* Broth, a little Nutmeg, and a Dash of Vinegar; see that your Ragout has a good Taste, dress it in its Dish, put your Eggs above it, and serve it hot.

You may put under these Eggs, so dressed, all Manner of Ragouts made with all Sorts of Greens, or Pulse, as you think fit.

Eggs poached in Water with Endives.

PUT some Water in a Stew-pan upon a Stove; when it boils, put a Handful of Salt in it, with Half a Glass of Vinegar; break four new-laid Eggs one after the other in it; cover your Stew-pan, take it off the Fire, and take Care your Eggs be not hard; when they are poached and soft, put them in other Water, and keep them warm. Put your Stew-pan on the Fire again, and break as many Eggs, four at a Time, as you will want to put on your Endives; then blanch as many Endives as you think fit, give it a few Cuts with a Knife, and put it in a Stew-pan; wet it with Gravy, season it with Salt and Pepper, and let it stew softly; when it is done enough, bind it with *Lent* Cullis or with a Bit of Butter worked with Flour, see that it has a good Taste, and dress it in the Dish it must be served in; draw out your Eggs on a Napkin, pare them handsomely, put them above your Endives, and serve them hot.

ANOTHER Time, you may put under your Eggs white, or brown, Cucumbers, Celery, Points of Heads of Asparagus, or young Pease.

Eggs glazed with Cucumbers.

TAKE Half a Dozen of Cucumbers, peel them, cut them in four, take the Seeds out of them, and cut them in Slices, Dice or Olive; marinate them with Salt, Pepper, Onions cut in Slices, Vinegar, and Water; when marinated, squeeze them in a Napkin, put them in a Stew-pan with a Bit of Butter, and fry them; when they are coloured a little, powder them with a little Flour, and wet them with *Lent* Gravy, or fat, if you will, for they will be the better; leave it to simmer slowly a While, take off the Fat, see that they have a good Taste, and bind them with your Cullis; but, if you have none, do it with Butter rolled in Flour. Then dress your Ragout in the Dish you serve it in, and have new-laid Eggs, according to the Size of your Dish; break them at equal Distances, that they may lie among the Cucumbers;

bers ; season your Eggs a-top with a little Salt and Nutmeg, put them on a Stove with a slow Fire, and keep a red-hot Shovel above them, to glaze your Eggs. N. B. You must not poach your Eggs in the Ragout of Cucumbers, but, when you are ready to serve, and your Eggs are done, and not hard, serve them hot.

You may dress Eggs the same Way, with Endives, Lettuce, Celery, Heads of Asparagus, young Pease, or Bottoms of Artichokes in Fillets.

Eggs with Anchovies.

PUT some Water in a Stew-pan upon a Stove, and add a little Salt and Vinegar ; when it boils, break four new-laid Eggs in it, cover your Stew-pan, take it off the Fire, and take Care your Eggs do not harden ; when they are done, as they ought, take them out, and put them in lukewarm Water ; put your Stew-pan on the Fire again, and poach your Eggs, four and four, the Quantity you want. Make a Sauce with a Bit of Butter, and a Pinch of Flour, a Dash of Vinegar, and two Anchovies hashed ; season it with Salt, Pepper, Nutmeg, and a little Gravy, or Water ; bind your Sauce ; when bound, dry your Eggs on a clean Napkin, pare them handsomely, dress them on the Dish you serve it in, and put some Slices of Anchovies a-top of them ; see that your Sauce has a good Taste, pour it over your Eggs, and serve hot for a second Course, or a By-dish.

You may dress, the same Way, a Cullis of Craw-fish, or Craw-fish Tails with Eggs, or a green Sauce, or hot Remoulade, or else a white, green, or brown Ragout, or an *Italian Sauce*. You will find the Way of making them, under the Head of *Cullis* and *Sauces*.

Eggs with Sorrel.

TAKE Sorrel and a few Lettuce, pick and wash them, put them on a Table, and give them a few Cuts with a Knife ; put them in a Stew-pan with a Bit of Butter, Parsley, and Chives hashed, and Mushrooms if you have any ; season it with Salt and Pepper, put all on the Fire, and let it stew slowly ; being almost dry, powder it with a Pinch of Flour, and wet it with Gravy, or Broth. Then make a Binding with Yolks of Eggs proportionable to your Quantity of Sorrel, mix your Binding with Cream, or Milk, and put a little Nutmeg to it, and some small Bits of Butter ; bind your Sorrel, observe it be of a good Taste, dress it in the Dish you serve it in, and put some hard Eggs over it, cut in two or four Pieces ; the Yolks of your Eggs should not be quite hard. You may put under this Sort of hard Eggs some Endives, Lettuce, Cucumbers, Celery, Heads of Asparagus, and young Pease, when in Season, or a white Sauce.

Eggs with Mushrooms.

TAKE Mushrooms, pick and wash them well, cut them in Slices, and put them in a small Stew-pan with a Bit of Butter ; let them fry a few Turns on the Fire, powder them with a Pinch of Flour, and wet them with Broth ; season them with Salt, Pepper, and a Bundle of sweet Herbs, and let them simmer slowly ; make a Binding with four or five Yolks of Eggs, and thin it with Cream, a little Nutmeg, and Parsley hashed ; mind that your Ragout taste well, bind it with your Binding ; have some new-laid Eggs ready and poached in Water, as said before,
dress

dress them handsomely in their Dish, put your Ragout of Mushrooms over them, and serve them hot for a second Course or By-dish.

ANOTHER Time, fry your Mushrooms and wet them with Gravy. You may put equally a Ragout of Mushrooms of both Colours, Morilles, Truffles, a hash'd Sauce, or a Sauce with Gammon cut in small Dice.

Eggs, the Grandmother's Way.

PUT six Yolks of Eggs in a Stew-pan, season them with Salt, a little Pepper and Nutmeg, mix and stir them with good Gravy, and strain them through a Sieve; then put a Stew-pan with Water on a Stove, and put the Dish you serve your Eggs in over it, so that the Dish touch the Water; put your Eggs in that Dish, cover it with another Dish, and put a little Fire on it. Your Eggs being fastened, put a little Veal-gravy over them, and serve them hot for a By-dish.

ANOTHER Time, dress them with Broth, instead of Gravy.

Eggs, the Huguenot Way.

PUT a Dish on the Fire with Gravy, break your new-laid Eggs in it, and season them slightly with Salt, Pepper, and Nutmeg; put a red-hot Iron over them, to make them take a Colour, and poach; cover them with another Dish, that they may have Time to be done, and take Care they do not grow hard; when enough, take them off, and their Gravy, and let it boil in a Stew-pan, that it may clarify; strain it through a silk Sieve, put it again over your Eggs, and serve it hot for a second Course.

Eggs, the Huguenot Way, with Essence.

PUT a little Essence of Gammon of Bacon in a Dish, and break your Eggs, as above; dress them, the same Way, and, when done, put a little Essence of Gammon over them, to moisten them, and serve them hot for a second Course.

Eggs, the Huguenot Way, with Lobster-Cullis.

PUT a little of Lobster-cullis in a Dish, and break the Quantity of new-laid Eggs in it which you want; put them on a Stove, and have a red-hot Shovel, to poach them a-top; when done, and not hard, put a little Cullis of Lobsters over them, and serve them hot for a By-dish. The Manner of making the said Cullis is described among the *Cullisses*.

ANOTHER Time, put Lobsters Tails in your Cullis.

Little Janttee Eggs.

PUT six Yolks of Eggs in a Dish, and four with the Whites; put some Biskets of bitter Almonds to them, with preserved Lemon-peel hash'd, a little Water of Orange-flower, or Leaves of crisped Orange-flower, a Pinch of Salt, and a little Cream; put your Dish on the Fire, and be still stirring with a wooden or silver Spoon. When your Eggs are done, spread them over the Brim of your Dish, powder them with Sugar, glaze them with a red-hot Pan, and serve them hot for a By-dish.

Eggs with Milk.

PUT a Pint of Milk in a Stew-pan with a Bit of Sugar, a little Cinnamon in a Stick, a Bit of green Lemon-peel, and a Pinch of Coriander pounded, boil them, and let them cool; when cold, put a Sieve over a Dish, break six Eggs in it, take off the Whites of three of them, pour your Milk over them, and strain the Whole through your Sieve once or twice; when strained, put a Stew-pan on the Fire with so much Water, that it touch the Bottom of your Dish, and put the Dish you serve in on it; pour your said strained Preparation in it, and cover it with another Dish, with Fire upon it; when done enough, powder it with Sugar, glaze it with a red-hot Pan, and serve it either hot, or cold, for a second Course.

Eggs with Bacon.

HAVE some melted Bacon, then get streak'd Bacon, and cut it in as small Dice as you can, and enough, that there may be some for all your Eggs; your small Dice being made, put them on the Fire, in a Stew-pan, to melt Part of their Fat away: Then put melted Bacon, about a small Ladle, in a Stew-pan, with about a Dozen of your small Dice, sloop your Stew-pan on one Side, and break one Egg into it, keeping it as round as you can. The small Dice will, if you take Care, stick to the Egg; mind a'fo, that the Yolk be not hard. Poach all the Eggs you dress, one after another, the same Way. If you have small Dice left, put them in a Stew-pan with a little Cullis and Gravy; if you have none left, cut some, and dress them as the former. Your small Dice being fried, and having a good Relish, put a Lemon-juice to them, dress your Eggs in their Dish, put your Dice above them, and serve them hot.

Eggs with Bacon, the English Way.

PUT a small Ladle of Cullis in the Dish you serve your Eggs in, and break a Dozen of Eggs into it, more or less, according to the Size of your Dish; have some streak'd Bacon almost boiled, cut the Length of Half a Finger, and as thick as the Blade of a Knife; have Bits of Bread cut, the same Way, and fry them with a little Butter, to give them a Colour; then put them about your Dish with a Slice of Bacon between each Piece of Bread, and put also a few of them over your Eggs; season your Eggs with a little Salt, Pepper, and Nutmeg; wet them with a little Cullis, and let them do, with Fire under and a-top, but take Care their Yolks do not harden; when enough, serve them hot for a By-dish.

Eggs, the English Way.

PUT some Butter, or Hog's-lard, in a Pan, or Stew-pan, on the Fire, and, when it is very hot, break an Egg in it, and let it colour on all Sides; poach as many as you will serve in your Dish, the same Way; your Eggs being poached, make a little Sauce: Knead a little Bit of Butter in Flour, and put it in a Stew-pan with a little Gravy, Salt, Pepper, and a little Dash of Vinegar; bind your Sauce, put it in the Dish you serve it in, put your Eggs above it, and serve it hot.

Eggs

Eggs fry'd whole, or dropp'd in Butter.

RUB over with Butter the Bottom of the Dish you serve your Eggs in, break as many Eggs in it as it may handsomely hold, season them with a little Salt, Pepper, and Nutmeg, and put a little Cream, or Milk, to them; put them on a small Fire, cover them with another Dish, have a red-hot Iron, to give them a Colour, and, being done, serve them hot.

Eggs dropped in Cream, the Piedmont Way.

FILL a Dish almost full of Cream, put it on the Fire, and, when the Cream boils, break as many Eggs in it as your Dish will hold; season them with Salt, Pepper, and Nutmeg, cover them with another Dish, take Care they be not hard, and, when enough, serve them hot.

Eggs, the Lombardy Way.

POACH some Eggs in boiling Water; being poach'd, put them in cold Water, take the Yolks out of it, and let them not be hard; when the Yolks are taken out, fill the Whites with a very fine pasted Cream well seasoned, put some Marmalade of Apricocks in your Cream, garnish the Bottom of a small Dish with it, and put your Cream upon a Stove, to let it harden; then powder your Eggs with Sugar, put them a Moment in the Oven, glaze them with a red-hot Iron, powder them with small Sugar-plums, and serve them hot.

Eggs, the Antidame Way.

HAVE some Parsley, Chives, Anchovies, and Capers, and hash them each separately; put some good sweet Oil of Olives in the Dish you serve in, break six Eggs in it, take four other Eggs, put their Yolks on a Dish, and whip the Whites into Snow; when they are thoroughly whipped, put the Yolks with the Parsley, Chives, Anchovies, and Capers, and beat them all well together; season it with Salt, Pepper, a little Nutmeg, and a Lemon-juice; then put this Composition with your other Eggs that are already in the Dish, and let them do with Fire under and a-top; they must not be left long so, for a Moment is enough to do them. When enough, serve them hot.

A Pancake with Gammon of Bacon.

TAKE of Gammon of Bacon, ready boiled, Nothing but the Lean, and hash it; break the Quantity of Eggs you want for your Pancake, season them with a little Pepper, hash'd Parsley, and put the Half of your hash'd Gammon, and a Spoonful of Cream, to it; beat the Whole well together, make your Pancake, dress it in a Dish, and let it not come over the Brim of the Dish; put the rest of your Gammon hash'd in a Stew-pan with a little Cullis, put it above your Pancake, and serve it hot.

A Pancake of a Calf's Kidney.

TAKE a Calf's Kidney with its Fat, ready boiled, and hash it well with Parsley; take the Quantity of Eggs you think fit for your Pancake, break them in a Stew-pan, season them with a little Salt, and put

your hash'd Kidney and three or four Spoonfuls of Cream in it; fry your Pancake with good Butter, dress it in a Dish, and serve it hot for a second Course.

A Pancake puffed with a Kidney of Veal.

T A K E a Calf's Kidney roasted, hash it with its Fat; being well hash'd, put it in a Stew-pan, a small While, on the Fire to warm it, take it from the Fire, and put one Basting-ladle of sweet Cream to it; add twelve Yolks of Eggs, and whip the Whites of them into Froth or Snow; season your Preparation with a little Salt, hash'd Parsley, and a little preserv'd Lemon-peel hash'd; put your twelve Whites beat into Snow with the rest, and beat them well; put a Bit of Butter in a Pan, and, when melted, put your Yolks and Whites and all to it; let it do slowly, and have a red-hot Iron over it. Then put your Pancake in the Dish you serve it in, and put it on a Stove, that it may puff or rise; when risen high enough, powder it with Sugar, glaze it with a red-hot Pan, or Shovel, but do not touch the Pancake, and serve it hot for a second Course.

A Pancake with Sugar.

W H I P twelve Whites of Eggs into Froth or Snow, and put their Yolks to them with Lemon hash'd very small, some Cream, and Salt; the Whole being thoroughly beat together, put a Bit of Butter in a Pan on the Fire; your Butter being hot, put your Eggs in it, and, when your Pancake is enough, dress it in its Dish, powder it with Sugar, glaze it, at the same Time, with a red-hot Pan, or Shovel, and serve it hot.

A Pancake, with Beans, or other Greens, with Cream.

T A K E Beans, take off the Husks, and fry them with a little Butter, a Sprig of Parsley, and a Chive; put a little Cream to it, season it slightly, and let it do on a slow Fire; make a Pancake with new-laid Eggs, and a little Cream, and salt it, at Discretion; when enough, dress it on a Dish, bind the Beans with one or two Yolks of Eggs, pour them over your Pancakes, let them fill your Dish to the Brim, and serve it hot.

A Pancake, the Noailles Way.

T A K E a Quart of Milk, and put in a Stew-pan a silver Spoonful of Rice-Flour and a little Salt; mix that Flour, stir it with a little Milk, put eight Yolks of new-laid Eggs, and mix them well with the Remainder of your Quart of Milk; add Half a Pint of Cream, a small Stick of Cinnamon, and Sugar in Proportion; let it do on a Stove, stirring continually, till it begins to boil; then take it off, and let it cool; hash some green preserv'd Lemon-peel, with bitter Almond-biskets, other Biskets, and a little Orange-flower Water, mix the Whole with your Cream, and take out your Stick of Cinnamon; take eighteen new-laid Eggs, whip the Whites, as for Meringues, and put twelve of the Yolks to them, still whipping them; pour your Cream prepared in it, and mix all well together; rub a Pulpeton-pan, or Stew-pan, all over with good Butter, put your Pancake in it, and put it in the Oven; when done, put it in a Dish upside down, and serve

serve it hot. You may, if you will, glaze it with Sugar, and a red-hot Pan, or Shovel.

A Pancake with Marrow.

TAKE a Quarter of a Pound of sweet Almonds and Half a Dozen of Bitter Ones, peel them, and pound them, sprinkling them with a little Milk and Water of Orange-flowers, lest it should turn; being pounded, add some green Lemon-peel hashed, some dry Preserves, such as Apricots and others, and as big as a Fist of Beef-marrow; pound the Whole over again, and wet it well with Half a Pint of Cream, to make it liquid. Take eighteen fresh Eggs, whip the Whites of them, and put the Yolks to them, with the Almond-paste and Marrow of Beef pounded; mix the Whole well together, and put a little Salt to it; rub a Stew-pan, or Pulpeton-pan, all over with good Butter, put your Pancake in it, and put it in the Oven; when enough, turn it, dress it on a Dish, glaze it with powder'd Sugar and a red-hot Iron, and serve it hot for a second Course.

A Pancake roll'd with Crusts of Bread.

TAKE some Crusts of Bread very dry, as large as a Sixpence, a little Parsley, Chives hash'd, and Mushrooms; beat eighteen Eggs, and put your hash'd Parsley, Chives, and Mushrooms, with a Basting-spoonful of Cream, a little Salt, Pepper, and Crusts of Bread; then beat your Eggs, and put some good Butter in your Pan; when well melted, put your Eggs in it, and form your Pancake; when done enough, roll it round from one End to the other, dress it handsomely in its Dish, and serve it hot for a second Course.

A Pancake with Oysters.

TAKE Oysters, blanch them in their Liquor, clean them handsomely one by one, and put them on a Plate; fry two third Parts of your Oysters in a Stew-pan with a little Butter, wet them with some of their own Liquor, and a little Cullis, and put a little Pepper to them. See that your Oysters be not too much done, and that your Ragout has a good Taste. Break a Dozen of Eggs, season them with a little Salt, and hash'd Parsley; have some Crusts of Bread as big as a Shilling, give three or four Cuts with your Knife to each of the third Part of Oysters you have left, put them in your Eggs with a little Cream, and beat the Whole well together. Put some Butter in a Pan, and, when it is melted, put your Pancake in it, and put it on the Fire, stirring it all the While; when it is done, put in your Ragout of Oysters, without their Sauce, roll your Pancake in the Pan, turn it immediately upside down in the Dish you serve it in, pour your Oyster-sauce over it, and serve it hot for a second Course.

A Pancake with Craw-fish.

MAKE a Ragout of Craw-fish Tails, Mushrooms, and green Truffles, if you have any. (You will find the Manner of making it, in the Chapter of *Cullisses*.) Your Ragout being done, take the third Part of it and hash it; break twelve Eggs, put a little Cream to them, with Parsley and Chives hash'd, and beat them all together; put some Butter in a Pan, and make your Pancake; when it is done, put your Craw-fish over them, without their Sauce; roll your Pancake immediately

diately in the Dish you serve it in. Then put your Sauce of Cr w-fish Tails over them, serve them hot for a second Course, and see that the Whole has a good Relish.

A Pancake in Galantine.

TO this Pancake belong several Ragouts ; one of Gammon of Bacon cut in small Dice, another of Truffles, another of fat Livers cut in Dice, another of Mushrooms, and one of Sweet-breads of Veal cut in Dice. That of Sweet-breads of Veal, cut in Dice, is made in the following Manner: Your Sweet-breads being cut in Dice, take a few Mushrooms, fry them in a Stew-pan with melted Bacon, wet them with a little Gravy, and let them soak on a slow Fire, for a Quarter of an Hour ; take off all the Fat, bind with a Cullis of Veal and Gammon of Bacon, and fry the other Ragouts, the same Way, each in a Stew-pan ; being ready done, take a third Part of each Ragout, which hath separately. Make six Pancakes, of eight Eggs each, in six Dishes, and put their different Ragout to each of them, the said Ragout being hash'd, first, with a little Parsley, a little Cream, and some small Crusts of Bread ; beat each of them in their own Dish, heat your six Ragouts, and see that they have a good Relish, and not too much, or too thin a Sauce. You commonly serve this Pancake in a Pan ; it may be served also in a Dish. Put a Pan on the Fire with good Butter, and make one of your Pancakes ; when it is done, turn it upside down in a Dish, and dress it handsomely in your Pan, or large Dish ; pour your Ragout (of which some is hashed) above it ; make another Pancake, and, when it is done, turn it upside down ; dress it above the other, and put its Ragout above it, being the same of which Part is hashed in the Pancake ; make the remaining four, the same Way, putting them upside down above each other, with their different Ragouts, and, when they are done, serve them hot for a second Course.

A Pancake with Blood.

TAKE fifteen new-laid Eggs, whip their Whites into Froth, and put the Yolks to them ; take the Blood of ten or twelve Pigeons, which strain through a Sieve, put it in your Pancake, and whip it ; put a little Salt and Pepper to it, and a Quarter of a Pound of good Butter cut in small Bits, with four or five silver Spoonfuls of Cream ; whip the Whole well together, and put another Quarter of a Pound, or more, of good Butter in a Pan over a good clear Fire ; when your Butter is melted, put your Pancake into it, and turn it always on the Fire, till it is done ; have a red-hot Shovel, or Pan, and put it above your Pancake, so that it may do a-top, dress it on its Dish, and serve it hot for a second Course.

A stuffed Pancake.

TAKE the Breast of a Chicken, or some other Kind of Fowls, roasted and cut in Dice, some Mushrooms, and Gammon of Bacon also cut in Dice, fat Livers, Truffles, and other Garnish, the Whole in a Ragout ; form your Pancake, and, before you dress it on its Dish, put a Crumb, or Crust, of Bread to it, pour your Ragout in the same Pan, and dress your Pancake handsomely on its Dish. When you serve it, wet it with a little Gravy, and serve it hot. You may stuff your Pancakes

cakes with all Sorts of Ragouts, so I will say no more about it, but that they may be of Kidnies of Veal, Livers of Rabbits, or Leverets, Sweet-breads of Veal, fat Livers, &c. both for Fast-days or *Lent*, or with a Stuffing of Fish, of Roes of Carps, and Stuffings of Herbs.

A Pancake with the Liver of a Roe-buck.

TAKE the Liver of a Roe-buck, take the Skin off, and hash it very small; take a large Bit of Butter, and put it on the Fire in a Stew-pan, with a few Chives, Mushrooms, and Parsley hashed; put your hashed Liver to it, and season it with Salt, Pepper, sweet Herbs, and fine Spices; take it off the Fire, when done, and let it cool; when it is cold, break a Dozen of Eggs in it, both Whites and Yolks, beat the Whole together, and put a Pan on the Fire with good Butter; when it is melted, pour your Pancake in it, take a red-hot Shovel, hold it over your Pancake, that it may do a-top as well as under, dress it in its Dish, and serve it hot.

A Pancake in Poupiet.

BREAK two Dozen of Eggs, and season them with Salt, Pepper, Chives, Parsley, and Mushrooms hashed, sweet Herbs, and fine Spices. Make a Hash of roasted Fowls, such as Chickens, Partridges, or Pigeons; these being hashed very small, put them in a Stew-pan, and season them with Salt, Pepper, Chives, Parsley, sweet Herbs, fine Spices, and a Bit of Rocambole hashed together, with the Juice of a Lemon; see they have a good Relish, and put seven or eight Yolks of Eggs to it, to bind the Hash together; put a Pan on the Fire with a large Bit of Butter, and, when it is melted, put the Half of your Eggs in it. When your Pancake is done, spread one Half of your Hash all over your Pancake, roll it very close, take it out of the Pan, and put all in a Baking-pan; then do the same with the other Half. Both your Pancakes being thus done, sprinkle them with melted Butter, and bread them with Crumbs of Bread rasped very small, or with half *Parmesan* Cheese and half Crumbs; let them take a Colour in the Oven, or with Fire on the Lid of the Pan; put an Essence of Gammon in the Dish you serve them in, cut your Pancake in Pieces, the Length of four Inches, and serve them hot for a second Course.

ANOTHER Time, serve this Pancake without breading it, and only put an Essence over it. You may also do it, the same Way, with Gammon, or all other Flesh of Fowls, each separately.

A Pancake with Eels.

BREAK two Dozen of Eggs, and season them with Salt, Pepper, Chives, and Parsley hashed, sweet Herbs, and fine Spices, and beat them well together. Take an Eel, strip it, gut it, take off all the Flesh, and hash it very small; take a Bit of Butter, put it in a Stew-pan with your Hash of Eels, and season it with Salt, Pepper, Parsley, Chives, and Mushrooms hashed, sweet Herbs, and fine Spices; put your Hash on the Fire, powder it with a Pinch of Flour, and wet it with a little Gravy and a little White-wine; let it do, let the Sauce be very short, add to it half a Dozen of Yolks of Eggs, to bind it, and mind it has a good Relish. Then put a Bit of Butter in a Pan on the Fire, put one Half of your beaten Eggs, and Part of your Hash in it; roll it from one End to the other, and put it in the Dish you serve it up in.

Make the other Pancake, the same Way. Both being done, put them in a Dish, dip them in melted Butter, bread them with fine Crumbs, cut them like Bits of Eels, let them take a Colour in the Oven, or on the Gridiron, put them in Order in their Dish, and serve them up hot.

Eggs mixed and stirred with Anchovies.

BREAK a Dozen of Eggs in a Stew-pan, take away six Whites from them, mix three or four Anchovies with them, and season them with a little Salt, Pepper, Nutmeg, Gravy, some Cullis, or Essence of Gammon of Bacon, if you have any, and a large Bit of fresh Butter kneaded with a little Flour; then let them do, and, when they are done enough, put a small Handful of rasped *Parmesan* Cheese, with a Lemon or an Orange-juice, take Care it has a good Relish, and serve it hot for a By-dish or second Course.

Eggs mixed with Truffles.

BREAK Eggs, as above, and add some Truffles hashed very small, according to the Season, instead of Cheese or Anchovies. Another Time, put some Mushrooms, according to the Season, instead of Truffles, or Points of Asparagus.

Cheese melted with Truffles.

HAVE good *Guienne* or *Parmesan* Cheese, and take the Quantity of it you want; cut it all in small slices, or rasp it, and put it in a Plate, or Dish, with half a Glass of Water, or rather good White-wine; season it with Pepper, Nutmeg, Parsley, Chives, or some fresh Truffles hashed very small; put your Dish on a Stove, or Chafin-dish, and put a Bit of Butter as large as an Egg; when your Cheese begins to melt, take Care you stir it with what you think proper; being melted, take the White of an Egg whipped into Froth, which put in it, and stir it well; you may add the Yolk, if you will. Take some Sippets of Bread, fry or toast them, let them be as long as your Finger, and put them about the Brim of your Dish; add an Orange juice, and serve it hot. Another Time, dress it without Truffles, or Parsley, and Chives, by adding a small Rocambole to those that love it.

Eggs, the Sultane's Way.

GET scalded Pistachoes, with some streaked Bacon cut in thin Slips, as long as a Thumb, and above half done; take half a Dozen of Eggs, and beat them well together; season them with Salt, Pepper, and a little sweet Basil in Powder, and put some Kernels of Pistachoes, some small Pieces of your Bacon, with some Spoonfuls of Cullis and Gravy, and a Piece of good Butter melted; put one Half of your Eggs in the Dish you serve them up in, garnish the Brims of your Dish with your Slips of Bacon, and break another half Dozen, or Dozen of Eggs, according to the Size of your Dish; put the rest of your other Eggs over them with Kernels of Pistachoes, and powder the Whole with Sugar. Then put your Dish on a moderate Fire, with the Lid of a Baking-pan over them, take Care your Eggs be not over done, and serve them hot for a second Course.

The same, another Way.

BREAK a Dozen of Eggs, Whites and Yolks, or according to the Size of your Dish, but not less than a Dozen for a small Dish;
your

your Eggs being well beaten, season them with a little Salt, Powder-sugar, and Cinnamon, preserved Lemon-peel hashed, crisped Flower of Orange, some Kernels of Pistachoes, and some bitter Almond Biskets pounded; put the Dish you serve them in upon a moderate Fire, pour your Composition of Eggs in it, and put the Lid of a Baking pan over it, with Fire upon it; when your Eggs begin to rise, powder them with Sugar, let them take a fine Colour, and serve them immediately for a second Course or By-dish.

C H A P. XLVII.

Of dainty Dishes with Cream.

Rice-cream.

TAKE two Spoonfuls of Rice-flour, put it in a Stew-pan, mix it with good Cream, season it with Sugar, and strain it off; put it into the Stew-pan again, with a Stick of Cinnamon, a Bit of green Lemon-peel, and a little Orange-flower Water; let it be done upon the Fire, but not very long; when done, and pretty thin, dish it up, put it in a cool Place, and, when pretty cool, serve it up for a dainty Dish. It may be glaz'd, as your Fancy leads you.

Velvet-cream.

TAKE a Pint of Cream, put it with a Bit of Sugar in a Stew-pan over the Fire, and take a Couple of Gizzards of either Fowls, or Chickens; open them, take out the Skin, wash it well, and cut it very small; put it in a Cup, or other Vessel, and put in it some of your boil'd Cream, lukewarm; then put it near hot Cinders, till it takes, put it in your Cream, and strain it off two or three Times; put your Dish on hot Cinders, lay it upon a Level, and put your Cream in it, covering it with another Dish, with a few Charcoals over it; it being taken, put it in a cool Place. If you serve it up with Ice, put it in a tin Mould with Ice both over and under. Creams with Ice are made the same in a Kitchen.

Cream like Velvet with Pistachoes.

TAKE a Quart of Cream and a Bit of Sugar, and let it boil, as aforesaid; take a Quarter of a Pound of scalded and well pounded Pistachoes, and reserve a Dozen of whole ones, to put round your Dish; take a Couple of Gizzards, and order them, as before; put the Pistachoes into your Cream, and the Skin of your Gizzard, as you have done with the Cream before; strain off your Cream two or three Times, pour it into the Dish you serve it in, and cover it with another Dish, with Charcoal over it; it will take presently; then put it in a cool Place, and, when you serve it up, garnish your Dish with the reserv'd Pistachoes. This will be a cool dainty Dish. It may be put in Ice, as the aforesaid Cream.

THIS Way of congealing those Creams is better than to make Use of Rennet, or Thistle. If your Cream is not green enough, blanch
some

some Spinage, squeeze, pound, and put it in your Cream, and it will be green enough. If you will make it red, take Cochineal, or some Juice of bak'd Beets.

Cream of Pistachoes, as Bain Marie.

TAKE a Quart of Cream, or Milk, put in a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon, and let it boil a little; put in it a Quarter of a Pound of scalded and well pounded Pistachoes, and reserve some Pistachoes whole, to garnish your Dish with. When I say a Quarter of a Pound, it is only for a small Dish; for the Quantity must be proportionable to the Bigness of the Dish. Set your Sieve over a Dish, pour in your Cream of Pistachoes, with six Yolks of Eggs, and strain it off two or three Times; after this, put a Stew-pan full of Water on a Stove, and, put a Dish bigger than your Stew-pan over your said Stew-pan, so that the Bottom of the Dish may touch the Water; then put it in your Cream, cover it with another Dish, and turn it upside down with some Charcoal over it. Your Cream being taken, serve it up either hot, or cold.

Velvet-cream, with Chocolate.

TAKE a Quart of Cream; put in it a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon-peel, with a Quarter of a Pound of Chocolate broken in Pieces, and let it boil all together; your Chocolate being well mixt and boil'd, and your Cream palatable, take it off; then take two or three Gizzards of either Fowls, or Chickens, open them, take out the Skins, and wash and cut them small; put these Skins in a Cup, or other Vessel, with a Glass of your lukewarm Cream, and put it near the Fire, or on hot Cinders;—as soon as it is taken, put it in your Chocolate-cream, and strain it off two or three Times; then put a Dish over hot Cinders very level, pour into it your Cream, and cover it with another Dish with some Charcoal over it. Your Cream being taken, put it in a cool Place, and use it, when you will. You may also put it in Ice, if you please.

Chocolate-cream, after the Manner of Bain Marie.

YOUR Cream being boil'd and order'd, as aforesaid, place your Sieve upon your Dish, and put in it six Yolks of Eggs, with your Chocolate-cream prepar'd, as before; strain it through a Sieve, put a Stew-pan full of Water on the Fire, let the Bottom of your Dish touch the Water, put your Cream in it, and cover it with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish, either cold, or hot.

Tea-cream.

TAKE a Quart of Cream, and put it over the Fire in a Stew-pan with a Bit of Sugar, and about a Quarter of an Ounce of the best Tea; let your Tea boil in the Cream, keep it stirring, till it has taken the Taste of the Tea, take it off, and take two or three Gizzards of either Fowls, or Chickens; open them, take out the Skin, wash it, and cut it small; put it in a Cup, or other Vessel, with a Glass of Tea-cream, and put your Cup near the Fire, or over hot Cinders; as soon as it is taken, put it in your Tea-cream, strain it off two or three Times into
your

your Dish, put it on hot Cinders, and cover it with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

IF you will do your Tea-cream, as *Bain Marie*, break into it six Yolks of Eggs, and put your Dish over a Stew-pan full of hot Water; let the Bottom of your Dish touch the Water, and cover your Cream with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish, either hot, or cold.

Coffee-cream.

TAKE a Quart of Cream, put it in a Stew-pan with a Bit of Sugar, and two Spoonfuls of grounded Coffee, let it boil all together, and take it off; take two or three Gizzards of either Fowls, or Chickens, open them, take off the Skin, wash it, cut it small, and put it in a Cup, into which put a Glass of Coffee cream; then put this Cup near the Fire, or on hot Cinders; when it is taken, put it in your Coffee cream, and strain it off two or three Times; put your Cream on hot Cinders in a Dish, and cover the same with another, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish. You may put it in Ice, as said before.

Orange-flower Cream.

TAKE a Quart of Cream, and put it into a Stew-pan with a Bit of Sugar, and some crisped Orange-flower, which must prevail; let all boil together, and, it being taken off from the Fire, take two or three Gizzards of either Fowls, or Chickens; open them, take off the Skin, wash it, cut it small, and put it in a Cup full of your Orange-flower Cream; put this Cup near the Fire, or on some hot Cinders, and, this Cream being taken, put it in a Stew-pan, with the Remainder of your Orange-flower Cream, which strain off directly two or three Times; put your Dish on hot Cinders, put in your Cream, set the Dish level, and cover it with another Dish with a little Fire over it. The Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

THE Cinnamon-cream is made, after the same Manner.

A white and thin Cream.

PUT in a Stew-pan about two Spoonfuls of fine Flour, mixt with a Quart of Milk, or Cream; put in it Sugar, Cinnamon, Orange-flower Water, and grated Lemon; put the Stew-pan on the Fire, keep it stirring, and, being boil'd thin and palatable, strain it off; then mix with your Cream six Whites of Eggs beaten to Snow, dish it up, and put it in a cool Place, to be serv'd, when you please.

Pastry-cream.

IF you will make enough to serve several Times, beat up twelve Eggs, take Half a Pound of fine Flour, rather more than less, and stir it all together; add another Dozen of Eggs, beating them up with the rest, and put about three Quarts of Milk in a Stew-pan, to boil; when it boils, pour all into it, and keep it stirring; put in it a little Salt and about Half a Pound of Butter, and let it boil enough, but let it not stick to the Bottom; your Cream being thickened and boiled enough,

enough, put it in another Stew-pan, till it be cold. When you make Custards of this Cream, put it in a Stew-pan, add some Sugar, and preserved green Lemon-peel cut small, with a little Orange-flower Water, five Whites of Eggs beat up to Snow, some melted Marrow, or Beef-suet, or melted Butter. The Whole being well mixt and strain'd off, make your Custards with good Puff-paste; make a Border round, and put in your Cream. When your Custards are baked, glaze them, and serve them up for a dainty Dish.

Burnt Cream.

TAKE four or five Yolks of Eggs, more or less, beat them up in a Stew-pan with a Dust of Flour, and pour in it, by Degrees, about a Pint of Milk; put in it a little Stick of Cinnamon and some green Lemon-peel; but, to make it the more delicate, mix with it some pounded Pistachoes or Almonds, or bitter Almond-biskets, and a little Orange-flower Water; put it on a Stove with a brisk Fire, and stir it, lest it stick to the Bottom; when done, put a Dish on a very hot Stove with Sugar and a little Water; the Sugar being coloured, put in your Cream, and draw together the Sugar with a Knife from the Border over your Cream, and serve it up immediately. If you have no silver Dish, burn your Cream in a Stew pan, and slide it in your Dish.

Cream, the Italian Way.

TAKE about a Pint of Milk, more or less; to make it the more relishing, put in some Sugar, a Stick of Cinnamon, and a little Salt; being boiled, strain it three or four Times through a Sieve, with four or five Yolks of new-laid Eggs, put your Dish over the Fire, put in it your Milk, and cover your Dish, with Fire under and over, till your Cream is well taken. It must be serv'd up hot. All these dainty Dishes will be more delicious with Cream than with Milk.

Crackling Cream.

TAKE four or five Yolks of Eggs, more or less, beat them up, and pour in, by Degrees, some Milk, till your Dish be almost fill'd; put in it grated Sugar, green Lemon-peel rasp'd, and put your Dish over a quick Fire; stir your Milk, till it be almost taken, lower your Fire, and keep it stirring; put some of your Cream round your Dish, leaving but little in the Bottom; take Care your Cream is not burnt, but only sticking to the Dish; when done enough, colour it with a Fire-shovel red-hot; then, with the Point of a Knife, loosen your Cream round the Dish, without breaking it, and put it again in the Dish it was in before, to let it dry a little more in the Oven, till it be much diminish'd and Crackling.

Cream with the White of a Capon.

YOUR Capon being drawn, trussed, roasted, and grown cold, bone it, take off the Skin, and cut the Flesh small; take a Quarter of a Pound of sweet Almonds peeled, and pound with your Flesh; put in a Stew-pan good Broth and Veal-gravy, with Crumbs of Bread, and Mushrooms cut small; let it boil together, and when taken off, mix with it the said Capon-flesh, and the pounded Almonds and Gravy; then strain

strain it two or three Times through a Sieve into a Dish, with your Cream of Capon and five Yolks of Eggs; all this being put on hot Cinders, in the Dish you design to serve up, and covered with Fire under and over, let your Fire be moderate, and, your Cream being taken, serve it up hot for a dainty Dish.

You may make Creams with the White of Partridges, Pheasants, or other Fowls, after the same Manner.

Fried Cream.

MIX a Quart of Milk with two Handfuls of fine Flour, with the Yolks and Whites of eight or nine Eggs well beat together; this being well mixed, put in a little Salt, some Butter, and some Lemon-peel cut small, with Orange-flower Water, and stir the Whole together on the Stove, till your Cream be thick. Your Cream being done, strew Flour over your Dresser, and pour your Cream over it. When grown cold, it looks like a Pancake. Then cut it into Pieces as big as you please, fry it in hot Hog's-lard, taking Care not to let it scatter. Your Cream being fried, dish it up with some Sugar, glaze it, if you please, with a red-hot Fire-Shovel, and serve it hot.

ALL Sorts of Creams are made more delicate with Rice-flower, than with common Flower only. You may likewise dip your Cream in beaten Eggs, strew it with Crumbs of Bread, and dress it, the same Way.

Sweet Cream.

BOIL two Quarts of Milk and a Quart of Cream; when it boils up, take it off: Take off the Cream, which put in a Plate; let it stand a little, put your Pan on again, and so fill up your Plate, by Degrees, putting into it some Orange-flower Water with Sugar, before you serve it up.

Another Sort of white and thin Cream.

THREE Half-pints of Milk, with half a Quarter of a Pound of Sugar, being boiled, about seven Minutes, take it off from the Fire, put in it two Whites of Eggs well beaten, and stir it all together; put your Milk on again, let it boil a little, and keep it stirring; dish it up, putting over it Orange-flower Water, and fine Sugar, and colour it with a red-hot Fire-shovel.

CINNAMON-CREAM is made after the same Manner.

Blanch à Manger.

TAKE two Calves-feet, and bone them; take a Fowl, draw it, and slit it in the Back, to take out the Lungs; pass all together through several Waters, blanch it in boiling Water, and, this done, keep it a little While in fresh Water; then put it into a Kettle or earthen Pot, with about two Quarts and a Pint of Water, boil it, skim it, cover the Kettle, and draw it a little back, to boil it slowly, till half of the Broth is boiled away; when boiled, put a little of this Broth on a Plate, and let it turn to Jelly. If you find the Broth too weak, boil it a little more, but, if too strong, put a little Water in it; strain your Broth through a Napkin into a Stew-pan, let it stand a Minute, and take off the Fat. If you will make but one Dish of your *Blanch à Manger*, take no more Broth than is required to fill it up. Take Half a Pound of sweet Almonds, blanch them in Water, wipe them with a linnen Cloth,

Cloth, and peel and pound them, putting to it now and then a little Milk; this done, fill your Dish with some of your Broth, putting in it a sufficient Quantity of Sugar, a Stick of Cinnamon, and some Zests of green Lemon-peel, and put it on a Stove; when hot, take it off, and mix it with pounded Almonds; then put it on again, and strain it through a Napkin, or a Sieve, into a Dish; do the same over again the better to strain off your Almonds; put a Sheet of white Paper over it, to take off the Fat, put a Drop of Orange-flower Water in it, put it into your Dish, or Bowl, to make a Jelly, and serve it up cold.

OR you may take Calves Feet only and no Fowls.

Blanch à Manger with Hartf-born.

TAKE about a Pound of grated Hartf-horn, let it boil, till the Water is clammy, and strain off your Jelly into a Stew-pan; put in some Sugar, a little Salt, some Zests of green Lemon, a Stick of Cinnamon, and two or three Cloves, and put in some pounded Almonds; your Jelly being hot, strain it off in a Sieve, or Napkin, two or three Times, and put over it a Sheet of white Paper, to take off the Scum; then put a Drop of Orange-flower Water, taste it, let it be palatable, dish it up, and let it stand in a cool Place, till it takes.

Almond paste for all Sorts of glaz'd Custards and Crackling Cakes.

SCALD some Almonds, wash them in fresh Water, pound them, sprinkling them now and then with some Whites of Eggs and Orange-flower Water, and let it not turn to Oil; it being very well pounded, dry it, and mix it with some Sugar in a Stew-pan over the Fire; put two or three Quarter of a Pound of Sugar to a Pound of Almond-paste, mix it together, and stir it, till you see it no more sticking, and, putting the Back of your Hand over it, it doth not stick to it; then take your Paste out, and mix it with powdered Sugar. You may likewise work this Almond paste, glaze it, and shape it, several Ways. The Parings that remain being dry, put them again in a Mortar, and pound them with some Whites of Eggs beaten up, which, being shaped divers Ways, may serve to garnish your Dish.

Cream with Ice for Custards.

PUT a Spoonful of fine Flour in a Stew-pan with six Yolks of Eggs, and some Cream, or Milk, seasoned with a little Salt, Sugar, a Stick of Cinnamon, and green Lemon-peel; let it boil together, keeping it thin, and, being strained through a Sieve and grown cold, mix it with some Whites of Eggs well beaten up; then put it into several tin Boxes, into Ice mixt with Salt, and, at the same Time, take Half a Dozen of preserv'd Apricots, half-sugar'd, in such another Box, with Ice, as before. You may take ripe Apricots strewed with Sugar, instead of the other. Also you may take Peaches, Cherries, Strawberries and Raspberries. Whilst the Fruit and Cream are in Ice, make an Abbeys with fine Almond-paste, raising the same on the Border round; being of a good Colour, put the Cream in it, with the Fruit over it, and serve up your Dish hot. If you make your Cream with

with Pistachoes, blanch and pound some of them, and put them in your Cream, before you strain it off, to be iced, as aforesaid.

Other Pistachoes-cream for Custards in Ice.

PUT about a Quart of Cream in a Stew-pan, with Sugar, Cinnamon, and green Lemon-peel, and let it boil a little; mix with your Cream six Yolks of Eggs, and some blanched and pounded Pistachoes; put the Whole again over the Fire, for a Minute, keep it stirring, and strain it off presently two or three Times; your Cream being cold, mix it with the Whites of your Eggs, whipp'd up to Snow, and put the Whole into tin Boxes covered with Ice; when your Cream boils, put some Chocolate in it, and do it, as that before, with your Fruit over it, when put in your Almond-crust. You may likewise make Use of *Muscattella* Grapes sugar'd and iced, instead of the aforesaid Fruit.

An Apple-cake.

MAKE a Marmalade with a Dozen of large four Apples, Half a Pound of Sugar, a Bit of Butter, a little pounded Cinnamon, and five Eggs; mix this all together, with a Dozen of Biskets pounded, and put it in a Baking-pan, with Fire over and under, for Half an Hour; then take it off, grate Sugar over it, glaze it with a red-hot Fire shovel, scatter over it some small Sugar-plums, and serve it up for a cold dainty Dish.

Apples, the Portuguese Way.

HOLLOW your Apples, and stick into them preserved Lemon-peel; take some Pastry-cream, Biskets made with bitter Almonds, and Marmalade of Apricocks, and mix it all together; lay this Composition in the Bottom of your Dish, and put over it as many of your Apples as your Dish will hold; fill up afterwards the hollow Part of your Apples with the rest, strew it with Sugar, bake it of a good Colour, and serve it up hot for a dainty Dish.

A Sort of Apples, called à la Bourdaloue, in the Form of Snails.

PUT in a Stew-pan a Bit of Sugar and Butter, with a little Water to melt the Sugar, being seasoned with green Lemon-peel, preserved Lemon-peel, and pounded Cinnamon; keep it on the Fire, to turn it to a thick Syrup; make a small Hole in your Pippins, dip them several Times in your Syrup, but do not break them; then fill the Hollow of the Apples with their Marmalade, and, they being cold, roll up each of them in very thin Paste, made for a short Crust; roll some Puff-paste, cut it into several Slips as those for Custards, and put them round your Apples, beginning from the Bottom to the Top, winding them round your Apples, so that they may look like so many Snails; when your Apples are baked, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up hot for a dainty Dish.

A Loaf made, the Dauphine Way.

MIX in a Stew-pan two or three Spoonfuls of fine Flour with a sufficient Quantity of Milk; put in it nine or ten Yolks of Eggs, with four or five Whites, a Bit of Butter, Sugar, and a Stick of Cinnamon;

mon; this having got a Body on the Fire, add to it some green Lemon-peel, grated Lemon-peel cut small, and bitter Almond-biskets, or, instead of them, bitter Almonds with a little Orange-flower Water, or some crisped Leaves of Orange-flower; mix the Whole together, and take a Loaf of a Pound Weight; make a Hole in the Bottom, take out the Crumb, and fill it up with some of this Cream mixt with Marmalade of Apricots. This Loaf having soaked in Milk, take it out, put it in a Dish, stuck with preserved Lemon-peel, with the Remainder of your Cream over it, put it into the Oven, and, when coloured, serve it up for a dainty Dish. For a Change, your Loaf being soaked and drained, fry it in Hog's-lard, putting Sugar over it, glaze it in the Oven, and serve it up hot.

Small Loaves called a la Dauphine, made the Dauphine Way.

MAKE a Cream, as that before, put into it some Pistachoes and Almonds cut in Slices; take some Loaves as small as the Circumference of a Tea-cup, take out the Crumb, and fill them up with this Cream mixt with some Marmalade; this done, stop them with the Crust before taken out, and let these Loaves soak in some Sack, for a Quarter of an Hour; now fry them, strew them with Sugar, let them be glazed in the Oven, and serve them up immediately for a dainty Dish.

Small Loaves of Pistachoes.

TAKE a Pound of blanched and pounded Pistachoes, put them in a Stew-pan, take some Savoy Biskets soaked in Cream, and add to it preserved Lemon-peel, cut small, and Sugar, to make it palatable; take some small French Loaves five Inches long, and two broad; make a Hole in the Bottom, take out the Crumb, fill them up with your Pistachoes, soak them in Cream, and place them in a Baking pan, so as not to touch each other; strew them with pounded Sugar, let them be glazed in the Oven, and serve them up hot for a dainty Dish.

Cream, the Sultaness's Way.

PUT in a Stew-pan three or four Spoonfuls of Rice Flour, and twelve Yolks of Eggs, reserving their Whites to be beat up to Snow and used, as hereafter: Mix your Flour and Yolks together, with as much Cream, or Milk, as you think proper, let it boil, and keep it stirring; being half boiled, season it with a little Salt, some Sugar, green Lemon-peel grated, some preserved Lemon-peel cut small, some bitter Almond-biskets pounded, crisped Orange-flowers, and some Slices of Pistachoes, and let it boil, till done; let it be palatable, cool it, beat up your reserved Whites of Eggs, and mix them with your Cream; then put into your Dish your Cream a Finger thick, with some Slices of Savoy Biskets over it; pour in it more Cream, lay over more Biskets, and put more Cream over it; put your Dish over a moderate Fire, or send it to be baked; cover your Dish with a little Fire over it, that your Cream may rise, strew it with Sugar, and put more Fire over it, to colour it. This Cream must be served up very hot.

A Muscovite

A Muscovite dainty Dish, called Kaiffeté.

PUT in an earthen Pot about a Quart of fine Flour, with five or six Quarts of Water, and let it be kept in a cool Place, nine Days, stirring it now and then; when you make Use of it, take about two Ladles, according to the Quantity you make, and put it in a Stew-pan over the Fire, with a Quart of Cream, and a Lemon-juice, without stirring it; as soon as the Whole is turned to Water, get your Hands to hold the Sieve to strain it off, throw away the first Water, squeeze the Remainder, put it again in a Stew-pan, season it with a little Salt, and set it to boil; when boiled, put it in Shells, or tin Vessels, and let it cool; then turn your Shell, or Vessel, upside down into your Dish, put some good Cream over it, and serve it up for a dainty Dish.

This Dish may be served up with Sugar, instead of Cream.

An Amandée.

BLANCH about one or two Pounds of sweet Almonds, and pound them, moistening them now and then with Water, lest they turn to Oil; put a Kettle, or a Stew-pan, on the Fire, soak it in the Crum of a *French Loaf*, put in it your Almonds, and keep it stirring; being thickened, strain it off, put it into the Stew-pan again, with a little Sugar, Salt, and Cinnamon, and let it boil, till it is pretty thick.

C H A P. XLVIII.

Of Artichokes, Asparagus, green Pease, Cucumbers, and Cabbage.

Artichokes, the Italian Way.

TAKE the middling Sort of Artichokes, pare and boil them, till you can easily take off the Chokes, and cut small Parsley, with a few green Onions and Mushrooms; put them in a Stew-pan over the Fire, with Half a Glass of good Oil, Pepper, Salt, and sweet Herbs; put in a Baking-pan some Slices of Bacon, place over these your Artichokes, put into every Artichoke Mushrooms and green Onions, cover these with Slices of Bacon, and put them into the Oven; being done, take them out to drain, and dish them up with Essence of Ham.

At another Time, serve them up with a white Sauce.

Artichokes, the Brigoule Way.

TAKE the middling Sort of Artichokes, pare them, and take off the Choke; put them into a Stew-pan, seasoned with Pepper, Salt, a Crum of Garlic cut small, some Truffles, Mushrooms, green Onions, and Parsley; put it all to your Artichokes, add a Glass of Water with a Glass of Oil, and let them stew; being done, dish them up with their Liquor and a Lemon-juice.

Artichokes smothered.

TAKE Artichokes, pare them, cut off the Tops of the Leaves, and let them boil, till you can take off the Choke; put in a Stew-pan Slices of Bacon and Beef, and some Slices of Onion; put in your Artichokes, seasoned with Pepper and Salt; cover them with Slices of Bacon, moisten them with Half a Ladle of Broth, cover your Stew-pan, and let them boil, with Fire under and over; being done, take them out, drain them, and dish them up; pour over them Essence of Ham, together with some Slices of Ham, and serve them up hot.

Artichokes in Surprise.

TAKE the Bottoms of small Artichokes, blanch them, to take off the Choke, and put the Bottoms into a white Braise; make a small Salpicon, as follows, *viz.* Take Sweet-breads of Veal blanch'd, and cut into small square Bits, the Bigness of a small Pea, Mushrooms, Truffles, and Cocks-combs cut into the same; put all together in a Stew-pan with a little Cullis, and let it stew softly; being done, and of a good Taste, take your Bottoms out of their Braise, fill one of them with your Salpicon, put upon this another Bottom, and so go on; soak them in beaten Eggs, strew them with Crums of Bread, and let them be fried in Hog's-lard; being fried, dish them up, garnish your Dish with fried Parsley, and serve them up hot.

Artichokes with a white Sauce.

BOIL some small Artichokes in Water with Salt; when boiled, put the Bottoms in a Stew-pan with Butter and Parsley, seasoned with Salt and Pepper; thicken your Sauce with Yolks of Eggs, a Dash of Vinegar, and a little Broth.

Artichokes with Butter.

WHEN your Artichokes are boiled, as here above, take off the Choke, and make a Sauce with fresh Butter, Vinegar, Salt, and Nutmeg, and add a little Flour, to thicken the Sauce.

Fried Artichokes.

CUT your Artichokes into Bits, take off the Chokes, and let them boil a little; take them out, and put them a Soaking with Vinegar, Pepper, and Salt; then dip them in a beaten Egg, flour them, and let them be fried in Hog's-lard, or drawn Butter, and serve them up with fried Parsley. You may also fry them rolled in Flour without Eggs, or being blanch'd.

The Way of dressing Cardoons.

TAKE the Stalks of Cardees, the finest you can get; take off the Leaves, one after another, pick the Hearts, cut the Cardoons (so are called the Leaves which you have taken off) which are all good, the Length of four or five Inches, and throw them into Water; do the same with all your other Cardoons; put Water over the Fire, put them in, and blanch them, till you can easily take off the Skin, and throw them in cold Water; wash them very clean, one after another, without using a Knife, and keep them whole; being washed, put them a draining in a Cullender; put in a Kettle a good Lump of Beef-sweet, some Slices of Bacon, Half a Lemon cut in Slices, more or less, according

ing to the Quantity of Cardoons you have ; moisten them with Half Broth, and Half Water ; put your Kettle over the Fire, and, when it boils, taste your Broth, and let it be palatable ; then put in your Cardoons, let them boil softly, take them out, and drain them in a Cullender ; keep a Cullis in Readiness like this here described, *viz.* Take a Piece of Veal, cut it in two or three Bits, put it in a Stew-pan with two or three Slices of Ham, and an Onion and a Carrot cut in two ; cover your Stew-pan, put it over the Fire, to sweat very gently, and, when your Meat begins to have a Colour, put in a Dust of Flour ; stir it, moisten it with good Broth, season it with sweet Basil and Slices of Lemon, let it stew gently, and keep it stirring ; thicken your Cullis, skim the Fat well off, and strain it through a silk Strainer ; put your Cardoons into that Gravy, set it over a hot Stove, and let it be palatable and thin ; being ready to serve up, squeeze into it the Juice of an Orange, dish it up, and serve it up hot. If your Cullis is too brown, or too deep-coloured, put in it a good Lump of fresh Butter.

If your Cardoons are not touched at Table, serve them up the same another Time ; in Dishing them up, strew them with *Parmesan* Cheese, moisten them with your Cullis, stewing them again with the Cheese, and let them take a Colour in the Oven, or under the Cover of a Baking-pan, with Fire under and over.

At another Time, if you have not Cardoons enough, put a Crust of Bread in the Bottom of your Dish, or Pan, putting your Cardoons with their Gravy over it ; strew them with *Parmesan* Cheese, moisten them with a little Cullis, go on in stewing them with the Cheese, make them take a good Colour, and serve them up hot.

THE Cardoons being blanched and boiled, as those just spoken of, may serve for all Sorts of Courses ; cut them either in Slices, or leave them whole as they are.

THEY may be likewise used with Soups made either with Fish, or Flesh, and need not be dressed otherwise. The Cardoons alone give not the Taste or Quality to the Soup, and, if you use them in *Lent*, you need not use any Fat ; however, blanch them, as before, and use them for what you think fit, serving them up with a white Sauce.

Artichokes with Fritters.

TAKE some Artichokes, order well their Bottoms, and cut off the Tops of the Leaves ; blanch them, that you may take off the Chokes ; the Chokes being taken off, put them in a Kettle with a Lump of Butter, Salt, and a Ladle of Broth, and let them soak ; take them out and drain them, and make a Paste with two Handfuls of Flour and two Eggs ; moisten it with Beer, or white Wine, put in it, if you will, a little Salt, that your Paste may be as it should, with Half a Glass of Oil, throw your Artichokes into your Paste, and fry them in Hog's-lard, or in drawn Butter ; being fried, dish them up, garnish your Dish with fried Parsley, and serve it up hot for a Side-dish.

Artichokes with Oil.

TAKE Artichokes, make all Bottoms of them, let them boil in Water, until you can easily take off the Choke, take them out, and take off the Choke ; put them into a small Kettle with a Lump of But-

ter, and Slices of Bacon and Lemons ; moisten them with Water, putting in a little Salt, and continue to stew them very softly ; being done and very white, take them out, dish them up, season them with Salt, beaten Pepper, Oil, and Vinegar, and serve them up cold.

THESE Sorts of Artichokes in Bottoms may also be used or served up with a Ham sauce, with Slices of Ham over them.

ANOTHER Time, they may be served up with a white Sauce, or Gravy-sauce—also with *Parmesan* Cheese, dishing them up with a little Cullis over them, and some scraped *Parmesan* Cheese, and make them get a Colour in the Oven ; in serving them up, put in a Lemon-juice, and serve them up hot.

Asparagus with Cream.

BREAK your Asparagus into small Bits, let them be a little blanched in boiling Water, and put them into Butter in a Stew-pan, or with Hog's-lard, if you have not very good Butter, taking Care that it be not all together too fat ; put in it Milk and Cream, and season it, by Degrees, putting likewise in it a Bunch of sweet Herbs ; before serving them up, beat up two Yolks of Eggs with Cream, or Milk, to thicken your broken Asparagus, put in it a little Sugar, and serve them up at the same Time.—The same may be done with Bottoms of Artichokes, and with green Pease ; but with these there must be Sugar, and a little Parsley cut small ; as to the rest, they are done all alike.

You may also make Use of Asparagus with green Pease, with a green Cullis made of Pease Shells, or other Things, with a Crust in the Middle.

Asparagus with Gravy.

TAKE Tops of Asparagus, put them into melted Butter, with Parsley, Chervil, and a green Onion cut small, which last is taken out again ; season it with Salt, Pepper, and Nutmeg, and let it stew softly with a little Broth over a gentle Fire ; being done, skim off the Fat, put in Veal-gravy, Essence, and Lemon-juice, and serve it up with a short Sauce. They also serve up whole Asparagus with Cullis of Ham.

Asparagus with Butter.

LET your Asparagus boil in Water with Salt, and take Care they be not over-done : Being done, take them out to drain, and dish them up ; make a Sauce with Butter, Salt, Vinegar, and Nutmeg, or white Pepper, keep it stirring, and pour it over your Asparagus, when dished up. There is nothing in all this but what is well known, as well as with Asparagus in Sallet.

The Way of preserving Asparagus.

TAKE off the hard Stalks, let the Asparagus boil in Broth with Salt and Butter, put them again in cold Water, and let them drain ; being cold, put them into a Vessel where they may lie at their Length, with Salt, whole Cloves, green Lemons, and as much Water as Vinegar ; cover them with Butter melted, as with Artichokes, laying a linnen Cloth between the two, and keep them in a Place neither too hot nor too cold, to make Use of them upon Occasion ; soak them, and boil them, as the other. You may also preserve them in Oil.

Asparagus

Asparagus with Oil.

TAKE some Asparagus, scrape them very clean, and let them be boiled in hot Water with Salt; observe that they be firm, not too much done; take and dish them up, put in it beaten Pepper, Oil, Salt, and Vinegar, and serve them up for a Side-dish. Another Time, serve them up with a white Sauce, or with a Gravy-sauce.

Asparagus with green Pease.

TAKE the smallest Sort of Asparagus, cut them like green Pease as small as you can, and cut nothing but what is tender. If your Asparagus are large, split them in four. Being thus cut, blanch them, and put them in a Stew-pan with a Lump of Butter; give them some Tosses upon the Fire, flour them a little, season them with Salt and Pepper, and moisten them with a little Broth; let them have a good Taste, and thicken them with Yolks of Eggs, and a little Nutmeg; put a Crust of Bread into a Dish, and your Asparagus over it, and serve them up hot for a Side-dish.

You may likewise serve them up with a brown Sauce, moistening them with Gravy and Cullis.

A Side-dish of Pease, the Portuguese Way.

YOUR Pease being washed, cut into them some Lettuce, in Proportion to the Pease you have; put in it a Bit of Sugar as big as the End of your Thumb, some fine Oil, four or five Mint-leaves cut small, with Parsley, Onions, Shalots, a Crum of Garlic, a little Savory, Nutmeg, Salt, a little Pepper, and a little Broth; put them over the Fire, and let them have but little Broth, when you serve them up; poach some fresh Eggs in it, making a Hole for the Place each Egg is to have; then cover your Stew-pan again, boil your Eggs with a little Fire upon the Cover, slide them into your Dish, and serve them up hot.

FINE Beans are dressed, in the same Manner; but take Care not to blanch them, and to put them in just as they are, as the Pease, without putting them in Butter.

Green Pease with Cream.

TAKE fine green Pease, wash them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter, and a Bunch of sweet Herbs; put them upon the Fire, toss them up, put a Dust of Flour to them, and moisten them with boiling Water, seasoned with Salt, and a Bit of Sugar, and let them stew; being stewed, boiled short, and ready to be served up, put in a little Cream; let them have a good Taste, dish them up, and serve them up hot for a Side dish.

Other green Pease.

TAKE fine green Pease, wash them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter; put them over the Fire, toss them up, strew a Dust of Flour over them, and moisten them with boiling hot Water, seasoned with Salt and a Bit of Sugar; make a Bunch of Lettuces bound with Packthread, and a Bunch of green Onions, and put these in your Pease; being done, take out the Lettuce and Onion, let them have a good Taste, let the Sauce be very short, and serve them up hot for a Side-dish.

The Way of preserving green Pease.

TAKE green Pease, the Quantity you like, blanch them, and put Salt in the Water; when they have had two Boils, take them out, spread them upon a clean Table-cloth, and leave them there, till they be cold; being cold, let them dry in the Sun, if you have the Convenience, or in an Oven not too hot; being dry, put them in a dry Place, and, when you make Use of them, put them in lukewarm Water, to make them turn green again: If you have large dry Pease, put a Handful to them, which will thicken them, and let them stew; being stew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your green Pease; see that the large ones be taken out, toss them up, strew a Dust of Flour over them, moisten them with good Broth, season them with Salt and a little Sugar, let them go on a Stewing, and have a good Taste; being ready to be served up, thicken them with Eggs, if you think fit, or with Cream. If you have not a Mind to serve them this Way, thicken them with a little Essence of Ham, put in your Dish some Bits of Crusts of Bread fry'd, with your Pease over them, and serve them up hot for a Side-dish.

Other green Pease.

TAKE fine green Pease, wash them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter and a Bunch of sweet Herbs; put them over the Fire, toss them up, strew them with a Dust of Flour, moisten them with a little boiling Water, and let them stew softly; being stewed, thicken them with Essence of Ham, and let them have a good Taste; being ready to be serv'd up, put in a Dozen fry'd Crusts of Bread, dish them up, and serve them up hot for a Side-dish.

A Side-dish of fine green Beans.

TAKE young green Beans, let them be blanch'd, and put them into a Stew-pan with a Lump of Butter, a Bunch of Parsley, green Onions, and Savory; strew it with a Dust of Flour, toss it up, moisten it with a little good Broth, season it with Pepper and Salt, and let it have a good Taste and be well done; being done, thicken it with Yolks of Eggs and a little Nutmeg, dish it up, and serve it up hot for a Side-dish.

Another Side-dish of the middling Sort of Beans.

TAKE your Beans, blanch them to take the top Skin off, and put them in a Stew-pan with a Lump of Butter, a Bunch of Parsley, green Onions, and Savory; strew a Dust of Flour over them, toss them up, moisten them with Broth, season them with Pepper and Salt, and let them have a good Taste and be done enough; being done, thicken them with your Yolks of Eggs, beat them up with Cream, a little Nutmeg, and Parsley cut small, dish them up, and serve them up hot for a Side-dish.

A Side-dish of Beans, the Italian Way.

TAKE fine Beans, take the top Skin off, and put them in a Stew-pan with a Lump of Butter; take two or three Artichokes, take off Part of the Leaves, cut your Artichokes into five or six Pieces, and blanch them, till you can take off the Chokes; the Chokes being taken off, put them in your Beans, moisten them with Gravy and Cullis, and Half a Glass
of

of Champaign, put them over a great Fire, and skim well off the Fat; put to them a Crum of Garlic, a Lemon-juice, and a Spoonful of Oil, let them have a good Taste, dish them up, and serve them up hot for a Side-dish.

French Beans with Gravy.

TAKE young *French Beans*, cut them in Slices, put Water in a Stew-pan, with Butter and Salt, stew them, and then cut small an Onion or a green Onion; put a Lump of Butter in a Stew-pan, let it be melted upon the Fire, put in it your Onions cut small, and tofs it up; put in your Beans, which were drain'd in a Cullender, and tofs them up; put a Dust of Flour over them, moisten them with their own Broth, or Broth made with Meat, season'd with Salt, and let them be of a good Taste; being ready to be serv'd up, make Sauce with Yolks of Eggs, beat the same up with Parsley cut small, and a Dash of Vinegar, and serve them up hot for a Side-dish.

French Beans with Gravy.

YOUR *French Beans* being pick'd and cut in Slices, put them in boiling Water with a Lump of Butter and Salt; being boil'd, cut small a green Onion or another, and put a Stew-pan with a Lump of Butter over the Fire; put in your Onion cut small, and tofs it up; put in your Beans, and tofs them up likewise; then moisten them with Broth, put in it a Bunch of sweet Herbs, and some of their Broth, if you will, and let them stew; let them have a good Taste, and, being ready to be dish'd up, thicken them with Cullis; strew in it a little Parsley cut small, and, in serving them up, a Dash of Vinegar, and serve them up hot for a Side-dish.

Forc'd Cucumbers.

TAKE your Cucumbers, pare them well, and take out the Seeds, without cutting them; they must not be of the larger Sort; make Force-meat with the Flesh of all Sorts of Fowls, and, if you will, with a Piece of Veal, all together well minced with Bacon blanch'd, a little white Sewet, Ham boil'd and cut small, Mushrooms, Truffles, and all Sorts of sweet Herbs, all this cut small and season'd; put the Force-meat into your Cucumbers, which are to be a little blanch'd; put them a stewing in good Gravy, or a Braise of Veal, and let them not be too much done. Being taken out, they are cut in two and cool'd, and they make a PASTE, as if it were for Fritters made with Apples; the PASTE is to be made of fine Flour and Water, a little Salt, and a very little melted Butter with an Egg, all well beaten up together; then make small Skewers, the Bignets of a Quill, and stick them cross through your Cucumbers, so that the Ends be all on one and the same Side, that you may stick them into a Piece of Beef; put them a soaking in this PASTE, and, having some Hog's-lard hot and ready, let them take a good Colour; your Piece of Beef being dressed with a minc'd Sauce made of Ham, put your Marinade over it, and stick in it your forc'd Cucumbers. If you have any Force-meat remaining, roll it with your Hand roll'd in Flour, and make of it Balls, the Bigness of an Egg, which put a stewing at the same Time with your Cucumbers, and very gently, so that the Force-meat may stick. They must be fry'd, in the same Manner.

Forc'd Cucumbers in Lent.

T A K E your middling Sorts of Cucumbers, pare them, and take clean out their Seeds on one of the Ends; make Force-meat with Carps-flesh, Eels-flesh, Mushrooms, and Truffles; mince all together well, and season it with Pepper, Salt, Cloves, all Sorts of sweet Herbs, good Butter, and the Bigness of an Egg of Crums of Bread soak'd in Cream, with the Yolks of two Eggs, all pounded together; force therewith your Cucumbers, and let them stew over a slow Fire in a Stew-pan, with Fish-broth and thin Pease-soup; being done as it should be, dish them up, cut them at Length in two, and serve it up with a small Ragout, made with Mushrooms and Melts. You will see the Way of making the Ragout, in the Chapter of *Ragouts*.

Cucumbers.

F O R C E them as those above, and let them be dressed with good Gravy; being done, skim well off the Fat, and let there not be too much Sauce; thicken them with some good Cullis, before you serve them up, put in it a Dash of Vinegar, and serve them up hot; all must be of good Brown.

T H E Y serve up likewise forc'd Cucumbers with a Ragout, and with a white Sauce.

To preserve Cucumbers.

T A K E your Cucumbers not too ripe, and of a good Quality, place them neatly in a Tub with Salt, and Half Water and Half Vinegar, so that they may soak well; they must be well cover'd, and not touch'd, for a whole Month. When Cucumbers are out of Season, they may use these, having well pared and soak'd them; if it is to garnish a Soup with them, they must be blanch'd, and, when they are to be in Slices serv'd either with Fish, or Flesh, they cut them like other Fillets, and blanch them as when they are fresh. They may be of great Use the whole Winter, and in *Lent*. When they have a Mind to make a Sallet of them, they eat them with Pepper and Salt. They call them *pickled Cucumbers*, to which Purpose they take the smallest, at the latter Season of the Year; they are pickled with Bunches of Purslane, and particularly with *Passe-Pierres*, which serve as a Garnishing for these Sorts of Sallets. They may also be used for all Entries, instead of Cucumbers.

Forc'd Cabbage for Entry.

T A K E a good round Head of a Cabbage; take off the Stalk, and a little of the Heart, let it be blanch'd in Water, take it out, and let it drain; open it dextrously, and extend the Leaves, which, however, must hold together; being open'd, put in the Middle of it Force-meat made of Flesh of Fowls, some Bits of a Leg of Veal, blanch'd Bacon, Beef-sweet, a Bit of boil'd Ham, Truffle and Mushrooms cut small, Parsley, and green Onions, with a Crum of Garlic; all together seasoned with sweet Herbs, Spices, Crums of Bread boil'd in Milk, and two whole Egg, with two or three Yolks, all together well minced; put this Force meat into the Heart of it, cover it with some Leaves, and put more Force-meat in it; cover it again with Leaves, continue to do so to the last, and bind it well together with
Packthread,

Packthread. Put in the Bottom of your Stew-pan, or Kettle, some Slices of Bacon and Beef; put in it your Cabbage thus forced, seasoned with Salt, Pepper, Onions, sweet Herbs, and Cloves; go on covering it Top and Bottom alike, moisten it with Broth, cover the Kettle, and put it a stewing with Fire under and over; being done, take it out, drain it, dish it up, put over it Cullis of Ham, and serve it up hot for Entry.

THEY may also make a forc'd Cabbage with Fish-flesh, and other Garnitures, as with a Carp, or Pike, or other Fish you would force.

Colliflowers with Gravy, for a Side-dish.

PICK clean your Colliflowers, and let them be washed in Water; that is to say, take a Kettle, and fill it half with Water, a Dust of Flour, a Bit of Butter, two or three Slices of Bacon, and afterwards some Salt; when your Water boils, put in your Colliflowers, let them be boiled something more than half, take them out of that Water, and let them be well drained; place them in a Stew-pan, and put in it a thin Cullis made of Veal, and a sufficient Quantity of Cullis of Ham, so that it may soak well; then put them over again with a slow Fire, and let them stew very gently; when ready to serve up, take a Lump of good Butter, the Bigness of one or two Walnuts, rolled in Flour, which divide into four or five Bits in your Stew pan, and keep them continually stirring upon the Fire; see and taste, whether it be of a good Relish, add to them a slight Dash of Vinegar, and serve them up hot.

THESE Colliflowers serve to garnish Soups made with Colliflowers.

THEY also eat Colliflowers like Sallets; but all this is so common, that it is not worth While here to speak any farther of it.

C H A P. XLIX.

Of hot second Course Dishes.

A Ragout with Palates of Beef.

TAKE some Palates of Beef boiled, take off the Skin, clean them well, cut them in small Slices, and put them in a Stew-pan with some melted Bacon, a Bunch of sweet Herbs, and some Mushrooms; put them a little While over the Fire, moisten them with Gravy, season them with Salt and Pepper, and let them stew over a slow Fire; being done, take off the Fat of your Ragout, thicken it with Cullis of Veal and Ham, or Cullis of Partridges, let your Cullis be palatable and highly relished, dish it up, and serve it up hot.

Another Ragout with Palates of Beef, the Italian Way.

TAKE Palates of Beef, ordered as those before, cut them in small Slices like Dice, and put them in a Stew-pan with Half a Glass of Oil, as much of white Wine, a Spoonful of Cullis, and a Bunch of sweet Herbs; let it stew slowly, and, when ready, taste it; let it be relishing, take off the Fat, dish it up, and serve it hot for a second Course.

Other

Other Palates of Beef, sticking to the Dish.

GET some Palates of Beef, done as before, and put in the Bottom of your Dish some rasped *Parmesan* Cheese, with a little Cullis; put in it your Palates of Beef, pour some Cullis over them, strew over some of the aforefaid Cheese, and send it to the Oven, to get a Colour; when done, add to it some Essence, and the Juice of a Lemon, and serve it up hot for a second Course.

Calves Ears.

GET some Calves Ears blanched, and cover the Bottom of a Stew-pan with some Slices of Bacon; put in the Calves Ears, season them with Salt, Pepper, some Sprigs of sweet Basil, and some Slices of Onion and Lemon, and cover the Whole with Slices of Bacon; then take the White either of a fat Pullet, a Chicken, or other Fowl, with a little Beef-sweet, a Bit of Bacon blanched, and a blanched Calf's Udder; mince all, and season it with Salt, Pepper, sweet Herbs, fine Spices, Parsley, shred Chibbols, Mushrooms, a Bit of the Crum of a Loaf dipped in some Milk, and two or three Yolks of Eggs; all being well minced, put it in a Dish, and, the Calves Ears being done, take them out, drain them, and stuff them between the two Skins; being stuffed, dip them in some beaten Egg, strew them with Crums of Bread, and fry them; being fried, lay them in a small Dish, garnish it with fried Parsley, and serve them up hot for a second Course.

At another Time, stuff the Calves Ears in the Inside, and roll them up, doing the rest, as before.

Anchovies, in the Form of a Canopy-bed.

TAKE some Anchovies, wash them, slit them in two, and bone them; cut some small Slices of Bread, the Breadth of a Thumb, and the Length of a Finger, and fry as many as you please; put in the Bottom of a Dish some rasped *Parmesan* Cheese, put over it the fried Bread, moisten each Slice with a little Cullis, strew over again some Cheese, place on your Anchovies, and moisten them with Cullis; make another Laying of fried Bread, and place them across, so that the Middle of each Slice of it be opposite to the Ends of the Slices of Bread placed before; the Dish being thus filled, put it in the Oven, or under a Cover, with Fire under and over, to get a Colour; being ready, serve it up hot for a second Course.

Anchovies like lighted Matches.

YOUR Anchovies being ordered, as those before, dip them in white Wine, and make a Paste, as follows: Take a sufficient Quantity of fine Flour, and mix it with Wine, or Beer; put some Hog's-lard over a brisk Fire, dip your Anchovies in the Paste, put them, one after another, in your Hog's-lard, and take Care they don't stick together; being pretty well coloured, take them out, drain them, fry some Parsley, dish up your Anchovies, garnish them with the fried Parsley, and serve them up immediately.

At another Time, dip your Anchovies in beaten Eggs, strew them with Crums of Bread, and fry them in Hog's-lard, as before.

Amourettes.

Amourettes.

GET a sufficient Quantity of Pith, cut it in Pieces about six Inches long, and put it in a Stew-pan with Onions cut in thin Slices, some Sprigs of Parsley, and a little sweet Basil; season it with Salt and Pepper, and either the Juice of a Couple of Lemons, or some Vinegar, and a Glass of Water, and let your Pith be in this Pickle two Hours; then take them out, drain them, dip them in Flour, and fry them, so as to make them crackling and spongy; being fried, dish them up, and serve them up hot for a dainty Dish.

At another Time, dip your Pith in Paste.

Toasts with Ham.

CUT some Ham in Slices, neither too thick nor too thin, and both Ends of them sharp-pointed; place them in a Stew-pan, with a little melted Bacon; cover the Pan, let your Ham soak slowly over a Stove, and, one Side of your Ham being coloured, turn them; when done enough, take them out of the Pan, and put in it thin Slices of Bread, like those of Ham; being fried, take them out, put in Half a Spoonful of fine Flour, moisten it with a little Gravy, or Broth, a little of your ordinary Cullis, and season it with some Mushrooms, whole Chibbols, a Clove of Garlic, a Glass of Champaign, and Slices of Lemon; let it stew, skim off the Fat, and strain it through a silk Sieve; then put it again into a Stew-pan, with your fried Slices of Ham, and keep it warm; being ready to serve, put your fried Slices of Bread in the Bottom of your Dish, place a Slice of fried Ham over each Slice of Bread, pour your Sauce over it, and serve it up hot for a dainty Dish.

Slices of Ham dressed, another Way.

ORDER some Slices of Ham, as those before, cut a Fillet of Veal in pretty thin Slices, but something larger than those of Ham, beat them flat, spread them over the Dresser, and season them with Parsley, shred Chibbols, Mushrooms, and Truffles, if you have any, shred sweet Herbs, a little Shalot, and a little pounded Pepper; dip your Slices of Ham in beaten Eggs, lay them over your Slices of Veal, and make another Laying of Veal, to cover your Slices of Ham; then cover the Bottom of a Stew-pan with Slices of Bacon, place over them your Slices of Ham, cover them with some other Slices of Bacon and Bay-leaves, moisten it with a Glass of Champaign, cover your Pan, and let it stew slowly, with Fire under and over; your Slices of Ham being ready, dish them up, take out the Bacon, skim off the Fat, put in the Juice of a Lemon, with a little Cullis and Gravy, and let it stew; when done, strain it through a silk Strainer, pour it over your Ham, and serve it up hot for a dainty Dish.

Toasts with Veal-Kidnies.

TAKE the Kidney and its Fat out of a Loin of Veal roasted, mince it, put it in a Mortar, and make a Paste as follows, *viz.* Put over the Fire, in a Stew-pan, Butter, the Bigness of a Walnut, with a proportionable Quantity of Water and fine Flour, and stir it, till your Paste sticks no more; put this Paste in the Mortar with the minced Kidney, add a little Parsley, shred Chibbol, the Yolks and Whites of six Eggs, season it with Salt, and pound it; being pounded, put in
some

some preserved Lemon-peel; get small Slices of Bread, either long, squared, or in the Shape of Hearts, cover them with your Ingredients, and put them in a Baking-pan, or Dish, to be baked in the Oven, or dressed under a Cover, with Fire under and over; being pretty well coloured, strew them with Sugar, glaze them with a red-hot Fire-shovel, dish them up, and serve them up hot for a dainty Dish.

Toasts with Veal-Kidnies, another Way.

TAKE a Kidney, like that before, mince and pound it the same; season it with Salt, shred Parsley, preserved Lemon-peel, and six Yolks of Eggs, with the Whites beaten up to Snow; your minced Kidney being pounded, take it out of the Mortar, mix it with your beaten Whites of Eggs, lay it over Slices of Bread, and dress them, as before; being done, strew Sugar over them, do them again either in the Oven, or under a Cover, with Fire under and over, glaze them with a red-hot Fire shovel, dish them up, and serve them up for a dainty Dish.

Other Toasts with Veal-Kidnies.

MINCE, pound, and season your Kidney and the Fat, as before; put it over some Slices of Bread, and fry them in Hog's-lard; being fried, drain them, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up hot for a dainty Dish.

A Ragout of Sweet-breads of Veal.

WASH your Sweet-breads well, blanch them in boiling Water, put them in fresh Water, take them out, and wipe them dry; put them in a Stew-pan, with some melted Bacon and a Bunch of sweet Herbs, and season them with Salt, Pepper, and some Mushrooms and Truffles cut in Slices; put them over a Stove, flour them, moisten them with Gravy, or Broth, and let it stew over a slow Fire; being done, take off the Fat, thicken your Ragout with a Cullis, taste it, let it be relishing, dish it up, and serve it up hot for a dainty Dish.

Sweet-breads of Veal, the Dauphine Way.

TAKE the largest Sweet-breads you can get, order them, as those before, open them and slit them round, and fill them with Stuffing made with Chickens. To make this Stuffing, see the Chapter of *Stuffings*. Put in a Stew-pan Slices of Bacon and Veal, seasoned with Salt, Pepper, sweet Herbs, fine Spices, whole Chibbols, and an Onion cut in Slices; put in the Sweet-breads, season them, cover them with Slices of Veal and Bacon, cover the Stew-pan, and stew them, with Fire under and over; the Sweet-breads being done, take them out, take out the Slices of Bacon, put in a Ladle of good Broth, let it stew, strain the Broth through a silk Strainer, and take off the Fat; then put the Broth in a clean Stew-pan, till it turns to a Jelly, put in the Sweet-breads to glaze, and put an Essence in your Dish with your Sweet breads over it.

Stuffed Sweet-breads, the Dauphine Way, with a Ragout of Craw-fish.

YOUR Sweet-breads being stuffed, and done in the Braise, as those before, take them out of their Braise, drain them, and keep them

them warm; let their Liquor turn to a Jelly, and glaze, as before; put a Ragout of Craw-fish under them; the Way of making which see, in the Chapter of *Ragouts of Craw fish*. Stuffed Sweet-breads, the *Dauphine* Way, may likewise be served up with a Ragout of Oysters. The Way of making it see, in the Chapter of *Oysters*.

Sweet-breads in Scotch Collops.

T A K E some large Sweet-breads, dip them in Water, blanch them, put them in fresh Water, part them, and lard them with middling Bacon; being larded, put them in a Stew-pan, the larded Side upwards with a Ladle of Broth, some Bits of Veal and Slices of Ham, and let it stew; the Sweet-breads being done, take them out, and strain their Liquor through a silk Sieve. Put this Liquor on again, and let it stew to a Jelly; then put in again your Sweet-breads, cover the Pan, and put it over hot Ashes, to glaze the Sweet-breads gently. Being ready, dish them up, moistening those that stick to the Bottom with a little Broth and Cullis, to make them come off; let the Cullis be relishing, strain it through a Sieve, and serve it up for a dainty Dish.

Roasted Sweet-breads.

Y O U R Sweet-breads being larded with middling Bacon, put them on Skewers, and tie them to the Spit. Being roasted, dish them up, either over some Essence of Ham, or over some Gravy, and serve them up hot for a dainty Dish, with the Juice of an Orange.

Sweet-breads dressed with sweet Herbs.

C O V E R the Bottom of a Stew-pan with Slices of Bacon and Veal, seasoned with Salt, Pepper, sweet Herbs, a little fine Spice, an Onion cut in Slices, and some whole Chibbols. Your Sweet-breads being blanched, part them, place them in the Pan, season them Top and Bottom alike, cover them with Slices of Veal and Bacon, cover your Stew-pan, and stew your Sweet-breads, with Fire over and under. Being stewed, take them out, lay them in a Dish, or in a Baking-pan, strew them with Crums of Bread, and let them get a Colour. Take some green Truffles, peel and mince them very small, put them in a Stew-pan with some Cullis and a little Essence of Ham, and let it stew over a slow Fire; let the Cullis be palatable and highly relished. Your Sweet-breads having got a Colour, take them out, drain them, dish them up with the Cullis, and serve them hot for a dainty Dish.

I F you have no Truffles, make Use of Essence of Ham, with the Juice of an Orange or a Lemon, put your Sweet-breads over it, and serve them up hot for a dainty Dish.

Another Sort of Sweet-breads stuffed with sweet Herbs.

Y O U R Sweet-breads being blanched, slit them round, and stuff them, as said before. Take as many Pieces of Paper as you have Sweet-breads, and put over each Paper a Slice of Bacon and a small Slice of Ham; season them with Salt, Pepper, sweet Herbs, a little fine Spice, and some Chibbols; put a Sweet-bread over each of them, season Top and Bottom alike, and cover each of them with a thin Slice of Veal and a Slice of Bacon; then wrap them up in their Paper tied with Packthread, dip them in thin Paste, place them over hot Cinders, cover them with the same Cinders, and now and then put on fresh Cinders,

Cinders, during two Hours. Your Sweet-breads being done, take the Paper off, dish them up with a Ragout of Ham over them, and serve them up hot for a dainty Dish.

If you will not make Use of a Ragout of Ham with your Sweet-breads, put an Essence of Ham over them; they may likewise be done in a Baking-pan in the Oven.

Sweet breads marinated.

TAKE some Sweet-breads, let them soak in fresh Water, blanch them, cut them in long Pieces, and put them in a Stew-pan with Salt, Pepper, sweet Basil, an Onion cut in Slices, either some Vinegar, or the Juice of a Lemon, a Bit of Butter, and some Broth; put them over the Fire, to get a Relish; being marinated enough, take them out, dip them in a Couple of Eggs well beaten, strew them with Crums of Bread, and fry them in Hog's-lard; when fried, dish them up, garnish your Dish with fried Parsley, and serve them up for a dainty Dish.

AT another Time, instead of Crums of Bread, use fine Flour.

A Ragout of fat Livers.

GET some fat Livers, take off the Gall, blanch them, and put them in some fresh Water; put in a Stew-pan some Mushrooms, with a Bunch of sweet Herbs, and Truffles cut in Slices; moisten it with Gravy, let it stew over a slow Fire, and, being half dressed, put in the Livers, but let them not be too much done; when ready, take off the Fat from your Ragout, thicken it with a Cullis or Essence, let it be palatable and highly relished, dish up your Livers with their Sauce and all the rest over them, and serve them up hot for a dainty Dish.

Another Ragout of fat Livers.

GET good fat Livers, take off the Gall, and blanch them; mince the small Livers of them with Mushrooms, Truffles, Parsley, Chibbol, a little Bacon, and some dressed Ham, and season it with Salt, Pepper, sweet Herbs, and fine Spices; put your Stuffing in a Dish, and put your Livers over it, being seasoned with Salt and Pepper; cover it with Slices of Bacon, and let it be baked. Being done, take out the Slices of Bacon, skim off the Fat, put over the Livers the Juice of a Lemon with some Cullis, and serve them up for a dainty Dish.

AT another Time, you may strew over them rasped *Parmesan* Cheese, and then they are called *Livers, sticking to the Dish, with Parmesan Cheese.*

You may likewise put them in a Paper-case, after having put in a little Stuffing, as said before; then place the Livers over the Stuffing, and cover them with Slices of Bacon; this done, take out the Bacon, put the Juice of a Lemon over them, and serve them up for a dainty Dish.

Fat Livers in Cauls.

GET some fat Livers, take off the Gall, blanch them, put them in fresh Water, and drain them; blanch also Livers of Fowls, and mince them with a little Parsley, Chibbol, Mushrooms, scraped Bacon, and the White of some Fowls; season it with Salt, Pepper, sweet Herbs,

Herbs, fine Spices, some few Rocamboles, and the Yolks and Whites of a Couple of Eggs; take a Calf's Caul, cut in Pieces the Breadth of a Hand; put in each of them a little of this Stuffing, and then a Bit of the fat Livers; cover it with some of the same Stuffing, and turn them upside down; cover the Bottom of a Baking-pan with Slices of Bacon, place over them the Livers in Cauls, and pour some melted Butter over them with Crums of Bread; bake the Livers, or do them under a Cover, with Fire under and over; let them be pretty well coloured, dish them up with some thick Gravy and the Juice of an Orange, and serve them up hot for a dainty Dish.

Another Sort of Livers in Cauls.

CLEANSE and blanch some Livers, as before; get also some Sweet-breads cut in long Pieces, and some Mushrooms, put it in a Stew-pan, with some boiled Ham cut in small Dice, and moisten it with Gravy and Cullis; cut each Liver in two or three Pieces, put them in the Stew-pan, let it stew slowly, and be relishing; do not make too much Sauce, and put in the Juice of a Lemon; take the Stew-pan off, put eight Yolks of Eggs, and beat up the Whites to Snow; then take a small Stew-pan, cover the Bottom with thin Slices of Bacon, and put over them a Calf's Caul; mix the White of your Eggs with the Livers, wrap all together up in the Caul, put over it some Slices of Bacon, and do it in the Oven, or with Fire under and over; being done, turn the Pan upside down, take off the Fat, dish up these Livers with a little Essence of Ham over them, and serve them up hot for a dainty Dish.

Ducks Tongues.

GET as many Ducks or Geese Tongues as you can, fifty Tongues will fill up a small Dish; blanch them, put them in a Stew-pan over some Slices of Bacon, with Onions cut in Slices, and some Sprigs of sweet Basil, and season it with Salt, Pepper, and some Slices of Lemon; cover it again with a large Slice of Bacon, moisten it with a Spoonful of Broth, and let it stew together; the Tongues being done, drain them and put them in some Essence of Ham, or an *Italian* Sauce, and put them, for a Minute, over the Fire, to take a Relish; being ready to serve, let your Tongues be relishing, add the Juice of a Lemon, and serve them up hot for a dainty Dish.

AT another Time, garnish them with Mushrooms, Truffles, Cocks-kidnies, and Cocks-combs.

The Manner of dressing Cocks-combs.

BLANCH some Cocks-combs, and pick them; let them be done in a white Sauce made with Water, Salt, a Bit of Butter dipped in Flour, some Slices of Bacon, some Cloves and Slices of Lemon. Being done, use them with all Sorts of Ragouts made with Cocks-combs.

A Ragout with Cocks-combs for a dainty Dish.

TAKE some Mushrooms, and cut them in Bits; put them in a Stew pan with a Bunch of sweet Herbs, and some Truffles cut in Slices, if you have any; then moisten it with Gravy and Cullis, and let it stew slowly; put in some Cocks-combs, and the Juice of a Lemon,
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and take out the Bunch. Let your Ragout be relishing, dish it up, and serve it up hot for a small dainty Dish.

A Ragout with Cocks-combs with a white Sauce, for a dainty Dish.

PUT in a Stew-pan a Bit of Butter and a Bunch of sweet Herbs, with some Mushrooms cut in Bits, and Truffles, if you have any; tosse it up, put in about Half a Spoonful of fine Flour, moisten it with a little Broth, season it with Salt and Pepper, and let it stew over a slow Fire. Now put in your Cocks-combs, and thicken your Ragout with Yolks of Eggs and Cream, mixed with a little Nutmeg; let your Ragout be palatable, and serve it up hot for a dainty Dish, or for what you think fit.

Another dainty Dish with Cocks-combs.

TAKE a Bit of blanched Bacon, a Calf's Udder, and the White of some Fowls and Partridges; mince all together, season it with Salt, Pepper, sweet Herbs, fine Spices, shred Mushrooms, and the Yolk of an Egg, and mince it again. Then take some large Cocks-combs half boiled, open them, and fill them with this minced Meat; put in the Bottom of a Stew-pan some Slices of Bacon and Veal; place over them your stuffed Cocks-combs, with some Slices of Lemon, and a Sprig of sweet Basil; cover it with Slices of Bacon, and moisten it with a Spoonful of Broth; let it stew slowly, and, your Cocks-combs being done enough, take them out to drain; put a little Cullis in the Bottom of your Dish, put in the Cocks-combs, make them stand up right as they are upon the Head, and put them over a Stove, till they stick to the Bottom of the Dish. Being ready, put some Essence over them, and serve them up hot for a dainty Dish.

A Ragout made with Cocks-combs, Cocks-kidnies, fat Livers, &c. called a mixt Ragout.

PUT in a Stew-pan, a Bit of Butter, a Bunch of sweet Herbs, some Mushrooms, and Truffles; put it, for a Minute or two, over the Fire, flour it a little, moisten it with Half a Spoonful of Broth, season it with Salt and Pepper, and let it boil a little; then put some Cocks-combs, Cocks-kidnies, fat Livers, and Sweet-breads; let your Ragout be palatable, thicken it with Eggs, and serve it up hot for a dainty Dish.

IF you will make this Ragout brown, instead of moistening it with Broth, moisten it with Gravy, and thicken it with your Cullis.

Hogs Ears.

HOGS Ears, called *Panache*, may be used, several Ways, for dainty Dishes, after they are well done, and well seasoned.

A Ragout called Menu de Rois, the King's Privy-purse.

CUT some Hogs Ears in two, then in long and thin Slices, and put them in a Dish; cut some Onions in long Slices, put in a Stew-pan a Piece of Butter and your Onions, and tosse it up; then put in the Ears, flour it and moisten it with Gravy, and let it stew slowly; being ready to serve, put in a little Cullis and Mustard, let your Ragout be palatable, and serve it up hot for a dainty Dish.

Hogs

Hogs Ears sticking to the Dish.

TAKE some Livers of Fowls, mince them with Parsley, Chibbols, Mushrooms, and scrap'd Bacon, and season it with Salt, Pepper, sweet Herbs, and Spice; mix this Stuffing with a little Cullis in your Dish, put the Hogs Ears in it, with a little Cullis over them, strew over rasp'd Parmesan Cheese, and keep them in the Oven, till they stick to the Bottom of the Dish. Being pretty well colour'd, take them out of the Oven, pour a little more Cullis over them, and serve them up hot for a dainty Dish.

A Ragout made with small Eggs and Cocks Kidnies.

BLANCH Cocks Kidnies and small Eggs, then put them in fresh Water, take out the Kidnies, put them in a Stew-pan with small Mushrooms, Truffles, and a Bunch of sweet Herbs, season it with Salt and Pepper, moisten it with Gravy, and let it stew over a slow Fire. Being done, take off the Fat, put in the small Eggs, thicken the Sauce with Cullis, and add some Essence of Ham. Your Ragout being relishing, dish it up, and serve it up hot for a dainty Dish.

Lambs Stones.

TAKE two or three Pair of Lambs Stones, and, being ready to serve, cut them in four or eight Pieces, take off the Skin, strew some fine Salt over them, and wipe them dry; flour them, without touching them with your Hands, fry them immediately in very hot Hog's-lard, and make them crisp; then dish them up, and serve them up hot for a dainty Dish.

Lambs Stones, another Way.

THEY being order'd as those before, fry them directly, but keep in Readiness a Paste made thus, *viz.* Mix a certain Quantity of Flour with Wine, or Beer, and add Half a Spoonful of Oil and some Salt; the Stones being half fry'd, take them out, put them in this Paste, and immediately in hot Hog's-lard; being fry'd, dish them up, and serve them up hot with fry'd Parsley. This is the best Way of dressing Lambs Stones.

Lambs Stones, the Italian Way.

TAKE off the Skin, cut them in Pieces, and put them in a Stew-pan with some Slices of Onion, Parsley, Salt, Pepper, Cloves, Vinegar, and a little Broth; let them marinate, take them out to drain, beat up some Eggs, dip the Lambs Stones in them, strew them with Crums of Bread, fry them, and serve them up hot with fry'd Parsley.

At another Time, flour them, and fry them, the same Way.

Truffles done in Court-Bouillon.

CLEAN your Truffles well, boil them, about Half an Hour, in a Kettle, with as much Wine as Water, and season them with Salt and Pepper; then put a folded Napkin in your Dish, take your Truffles out of the Kettle, lay them upon the Napkin, and serve them up hot.

At another Time, boil them in seasoned Water only.

At other Times, let them marinate, two Hours, in a Glass of white Wine, season'd with Salt and Pepper; make a Paste, without Butter, roll it very thin, put in it your Truffles with their Marinade,

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and wrap them up in the said Paste, so that no Air come to them ; then bake them in the Oven, about an Hour, or let them be done in hot Cinders.

At another Time, your Truffles being marinated, after the said Manner, wrap them up one after another, in Paper, dress them in hot Cinders, and serve them up, as before.

THE biggest Truffles are best for this dainty Dish, but the best Way of dressing them is in Paste.

Truffles, the Italian Way.

GET some Truffles either large, or small, pare and wash them, cut them in Slices, and put them in a Stew-pan, or in a silver Dish, with some Oil, more or less, according to the Quantity of your Truffles ; let them be a little While upon the Stove with a Bunch of Parsley, Chibbols, and sweet Herbs ; moisten them with Half a Glass of Champaign, or other white Wine, season them with Salt and pounded Pepper, add a little Essence of Ham, let them stew slowly, and skim well off the Fat ; being ready to serve, let them be relishing, squeeze over them the Juice of an Orange, or a Lemon, put to them some small fry'd Crusts of Bread, dish them up, and serve them up hot for a dainty Dish.

Truffles, the Provençal Way.

CUT and order some Truffles, as before, put them in a Dish with some good Oil, season them with Salt, Pepper, and shred Chibbol, and let them stew slowly over a Chafing-dish ; squeeze in the Juice of one or two Oranges, more or less, according to the Quantity of your Truffles, let your Truffles be palatable, and, having put in some fry'd Crusts of Bread, as before, serve them up hot for a dainty Dish.

Another Ragout of Truffles.

ORDER your Truffles, as before, cut them in Slices, and put them in a stew-pan, with some Mushrooms, cut in Slices, and a Bunch of sweet Herbs ; season it with Salt and pounded Pepper, put in a Bit of Butter, give it a Toss, and moisten it with a little Gravy of Veal, a little Essence, and a Glass either of Champaign, or other Wine ; being done and relishing, squeeze in it the Juice of an Orange, or Lemon, dish it up, and serve it up hot for a dainty Dish.

A Sort of Jelly, called Pot d'Espagne, a Spanish Dish.

TAKE a roasted Partridge, and pound it in a Mortar, with a Handful of scalded and peel'd Pistachoes ; mix with them three or four Yolks of Eggs, more or less, according to the Bigness of your Dish, with some Gravy of Veal, and a little Cullis ; take your Partridge and Pistachoes out of the Mortar, put them with your Eggs, let it be relishing, and strain it through a Sieve ; set on a Stew-pan of Water, put over it your Dish, put in your strained Ingredients, and cover the Dish with Fire over it ; your Ingredients being turned to a Jelly, serve it up carefully, lest your Jelly should break.

A Loaf with Ham.

TAKE a small chipped Loaf, and, having made a Hole underneath, take out the Crum ; keep the Bit of Crust taken off, to stop the

the Hole again, fill your Loaf with a Hash of Partridge, stop the Hole, and tie it round with Packthread, to keep on the Bit of Crust; let your Loaf soak in Milk, about eight Minutes, drain it, and fry it; keep in Readiness a Ragout of Ham made thus, *viz.* Take some small Slices of Ham, soak them in a Stew-pan, as if you were to make Gravy with Slices of Veal, and, when they stick to the Bottom of the Pan, put in a little Butter, with Half a Spoonful of fine Flour, stirring it well together for a Minute; moisten it with some Gravy of Veal, thicken it with Cullis, let your Ragout be highly relished, and put your Loaf in its Dish, with the Ragout of Ham over it.

Small Loaves, called Grenadins en Pot d'Espagne.

POUND either some Partridges, Wood-cocks, Pheasants, Rabbits, or Hares; being pounded, add some Cullis and Gravy, and put it over the Fire in a Stew-pan, to give it a Relish; let it be palatable, and, if you will fill six small Loaves with this minced Meat, put to it eight Eggs, both Yolks and Whites; strain these Ingredients together through a Sieve, butter your small Loaves, fill them up Half, and let them be baked; being ready, lay them in their Dish, with a little Essence of Ham over them, and serve them up hot for a dainty Dish.

IF you have a Mind to serve this Composition in a Dish, without Loaves, leave out the Whites of the Eggs.

A Loaf with Mushrooms.

TAKE a Loaf, make a Hole in the Bottom, keep the Bit taken off, take out all its Crum, and fill it up with a Hash of Partridge; stop the Hole with the reserved Bit of Crust, tie the Loaf round with Packthread, dip it in Milk, and fry it in Hog's-lard, till it has got a good Colour; take a Handful of Mushrooms, and stew them in a Stew-pan with some Essence of Ham; being done, thicken the Sauce, of which make but little, with some Essence of Ham; then put your Loaf in, let it soak about a Minute, put it in its Dish, and, your Ragout being relishing, put it over it, and serve it up hot for a dainty Dish.

CRUSTS with Mushrooms are prepared, as follows.

TAKE a chipped Loaf, the Crust of which cut in several Bits, of the Largeness of the little Loaf, rub them with fresh Butter, and let them be coloured before the Fire; then put them handsomely in a Dish, throwing the preceding Ragout over them, and serve them hot for a dainty Dish.

Another Loaf with Mushrooms.

YOUR Loaf being filled up, as before, fry it; then fry a little in a Stew-pan with Butter, two or three Handfuls of small Mushrooms well pared, moisten them with Veal-gravy, season them with Salt, Pepper, and a Bunch of sweet Herbs, and let them stew; being done, take off the Fat, and thicken them with some Cullis; soak the Loaf in it, about a Minute, take it out, put it in its Dish, with your Ragout over it, and serve it hot for a dainty Dish.

CRUSTS with this Ragout are dressed, as those before.

A Loaf with Truffles.

YOUR Loaf being stuffed and fried, as before, pare and wash some Truffles, cut them in Slices, put them in a Stew-pan, moisten

them with Veal-gravy, and let them stew over a slow Fire; when done, thicken the Sauce with Cullis, seasoned with Salt and Pepper, doing the rest, as said before.

CRUSTS with Truffles are dressed, as those with Mushrooms.

A Loaf with Morilles.

YOUR Loaf being filled and fried, as said before, cut your Morilles in two, or in four; wash them well in several Waters, and fry them with a Bunch of sweet Herbs in some Butter; season them with Salt and Pepper, moisten them with Gravy, and let them stew over a slow Fire; being done, take off the Fat, and thicken the Sauce with some Cullis; let your Loaf soak in this Ragout a little, dish it up, placing your Morilles round it, with your Sauce over it, and serve it up hot for a dainty Dish.

CRUSTS with Morilles are prepared, as those with Mushrooms.

A Loaf with Tops of Asparagus.

CUT as many Tops of Asparagus as will make up a Dish, and a small Loaf, blanch them in boiling Water, and take them out to drain; fry them a little, with a Bunch of sweet Herbs in fresh Butter, season them with Salt and Pepper, put in a Dust of fine Flour, fry it with the rest, and moisten them with Veal-gravy; the Tops of Asparagus being done, mix a Couple of Yolks of Eggs with some Cream, and, having thickened them with this Mixture, sugar it a little; let your Ragout be relishing, and make but little Sauce; then fill up a Loaf with some of this Ragout, and soak it up with Juice and Cullis; being soaked, dish it up with the rest of your Ragout over it, and serve it up hot for a dainty Dish.

A LOAF with Pease is dressed, after the same Manner.

A Toast with Bacon.

TAKE some middling Bacon, cut it in small Dice, let it be half boiled in Water, and take it out to drain; put in a Stew-pan some melted Bacon, or Butter, with a Handful of Ham cut in small Dice, and let it soak over a Stove; add thereto some Mushrooms also, cut in small Dice, some Truffles, if you have any, with shred Parsley and Chibbols, flour it, and moisten it with Gravy; then put your small Dice of middling Bacon in, and let it stew slowly; let your Sauce be pretty thick and relishing, and, when taken off from the Fire, put in the Juice of a Lemon, and let it cool; make some Toasts two Inches broad, and four long, cover them with your Ingredients, dip them in beaten Eggs, strew them with Crums of Bread, and fry them in Hog's-lard to a good Colour; being fried, dish them up, and serve them up hot for a dainty Dish.

A Ragout with soft Roes.

TAKE some soft Roes of Carps, and blanch them in warm Water; put in a Stew-pan some melted Bacon, or Butter, some Mushrooms, Truffles cut in Slices, and a Bunch of sweet Herbs; fry it a little, season it with Salt and Pepper, moisten it with Gravy, and let it stew over a slow Fire; when stewed, take off the Fat, thickening the Sauce with some Cullis; put in your soft Roes of Carps, let your Ragout be relishing, dish it up, and serve it up hot for a dainty Dish.

THIS Ragout is used for first Courses, with soft Roes of Carps. To make the Gravy, see the Chapter of *Cullisses*.

A Sturgeon, the St. Menhoul Way.

YOUR Sturgeon being cut in thick Slices, let it stew slowly in Milk and white Wine, a Bay-leaf, and a little Bacon, the Whole well seasoned; your Slices being stewed, strew them with Crums of Bread, broil them, and serve them up with a Remoulade.

You may likewise dip your Slices of Sturgeon into the White of Eggs, to fry, serving them up on a clean Napkin, without Sauce.

A larded Sturgeon in Scotch Collops.

TAKE a Piece of Sturgeon, lard it with middling Bacon, and put it in a Stew-pan over the Fire, with a Bottle of white Wine; season it with Salt, Chibbol, some Sprigs of Parsley, sweet Herbs, a Bay-leaf, and some Slices of Onions; when your Wine boils, put in your Sturgeon, let it be half done, take it out, and drain it; put in another Stew-pan some Bits of Veal, some Slices of Ham, and an Onion cut in four, and moisten the Whole with Broth; it being almost done, put in your Sturgeon, which must be before boiled a little, and taken out to drain; after which, strain off into a Stew-pan the Liquor it was boiled in, with your Veal and Ham; having taken off the Fat, put it on again, and, when turned to a Jelly, put in your Sturgeon; let it glaze on hot Cinders, dish up your Sturgeon, put a little Cullis and Gravy in your Stew-pan, and stir your Jelly, to loosen it; then put the Whole with the Juice of a Lemon under your Sturgeon, and serve it up hot for a first Course.

A roasted Sturgeon.

TAKE a Piece of Sturgeon, lard it through and through with Slices of Eel and Anchovies, and season it with Salt, Pepper, Spice, sweet Herbs, Chibbol, and Parsley; spit your Sturgeon, and besprinkle it with a Bottle of Wine, some Butter, Salt, and Pepper mixed together; being done, serve it up hot for a first Course with a thick Sauce of Pepper and Vinegar.

A Sturgeon with sweet Herbs.

TAKE a Piece of Sturgeon, the Thickness of a Thumb, put it in a Stew-pan with a Bit of Butter, Salt, Pepper, sweet Herbs, Parsley, and Chibbol cut small, and stew it slowly; your Sturgeon being done, take it out, strew it with Crums of Bread, and broil it; being broiled, and pretty well coloured, serve it up hot for a first Course with a Remoulade.

A Sturgeon, the Dutch Way.

TAKE a Sturgeon, cut off the large Scales, gut and wash it well, and put some Water on the Fire; when boiling, season it with Salt and Vinegar, before putting in your Sturgeon, and, when done enough, take it out to drain; dish it up over a Napkin, to be served, as a Dish of Roast, with a Sauce in a Saucer; put in a Stew-pan a Bit of Butter, a Dust of Flour, a little Water, or Gravy, some Salt, Pepper, and some Anchovies cut small, thicken your Sauce, and put it in a Saucer, with Shrimps.

You may likewise serve up your Sturgeon for a first Course in a Dish, without a Napkin, putting over it the same Sauce, with Shrimps.

Stewed Sturgeon, the French Way.

TAKE a Sturgeon, gut it, wash it handsomely, put a Lump of Butter in the Belly, wrap it up in a Napkin, and put it in your Fish-kettle, pouring over it Half a Bottle of boiling Vinegar; put in it three Bottles of Wine and some boiling Water, season the Whole with Salt, Pepper, sweet Herbs, Parsley, and Chibbol, and let it stew slowly; let it be relishing and salt enough, and, when ready, take it out to drain, and dish it up over a Napkin, to serve for a Dish of Roast.

C H A P. L.

Of dainty Dishes of Mushrooms and Morilles.

A Ragout of Mushrooms.

CUT your Mushrooms in Slices, toss them up with Bacon, or Butter, in a Stew pan, seasoned with Salt and Pepper, moisten them with good Fish-broth, or Gravy, thicken it with a Cullis, and serve it up.

Mushrooms with Cream, and other Ways.

CUT your Mushrooms into Bits, and toss them up over a brisk Fire, in Butter seasoned with Salt, Pepper, and a Bunch of sweet Herbs; strew them with a Dust of Flour, and moisten them with a little Broth, or Water; when done, thicken them with two or three Yolks of Eggs, mixed with Cream, and seasoned with Nutmeg; keep it stirring, lest it curdle, put in it the Juice of a Lemon, and serve it up hot.

Forced Mushrooms.

TAKE whole Mushrooms, pick them, and take off the Stalks; make Force-meat with some White of Chicken, or Veal, Beef-marrow, Bacon, some Crums of Bread boiled in Cream, with two Yolks of Eggs seasoned with Salt, Pepper, and Nutmeg; force your Mushrooms with it, put them into a Baking pan, and send them to the Oven; being done, dish them up, serve them up with Essence of Ham, or thick Gravy, under them. You may force them with minced Fish, well seasoned, dress them the same Way, and serve it up hot with Gravy of Mushrooms under them.

The Way of preserving Mushrooms.

PICK your Mushrooms, wash them well, and toss them in Butter; season them with all Spice, put them into a Pot, with a little Brine and Vinegar, and a pretty deal of Butter over them, and cover them well; before you make Use of them, unsalt them; they may serve with any Thing. You may also dry them and pound them. To preserve them dry and whole, put them to dry in the Oven, like Artichoke-bottoms, after they have been blanched in Water; keep them in a dry Place, and, before you make Use of them, put them to soak in lukewarm Water.

How to pickle Mushrooms to preserve them.

PEEL your Mushrooms, and put them to soak in fresh Water; warm other Water in a Kettle, with a Bunch of Fennel, Bay-leaves, Marjoram, and green Onions; let them have a Boil, take them out, and drain them upon a Hurdle; when cold, put them in a Pot, with Cloves, Pepper, Onions, Salt, Bay leaves, and good Vinegar, and cover your Pot well. Purslane, French Beans, &c. are done, the same Way.

Another Way to preserve Mushrooms.

BEING well picked, put them into boiling Water, let them have a Boil, take them out, let them cool, and drain upon a Hurdle; put them into an earthen Pot, seasoned with small Onions, Bay-leaves, sweet Basil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon; then make a Brine with Water and Salt, let it settle a Couple of Hours, and pour it softly into your Pot, so that this Liquor may drown your Mushrooms; put over them drawn Butter, or good Oil, cover the Pot well, and keep them in a cool Place; when you make Use of them, unsalt them in lukewarm or fresh Water, and you may use them with all Sorts of Ragouts.

Mushrooms in Powder.

TAKE Mushrooms, Morilles, or Truffles, Half a Pound each, pick them, and put them to dry in the Sun, or in the Oven, after the Bread is drawn; then pound it all together, sift it, and put it into a tin Pot well closed, to keep its Flavour. You may use it the whole Year with your Ragouts, or hot or cold Pies. This Powder is very proper to give a Relish to Bacon to lard with.

Mushrooms, the Italian Way.

TAKE small Mushrooms very white, cut off the Stalks, wash them well, and put them into a Stew-pan with the Juice of two Lemons, a little beaten Pepper, Half a Glass of white Wine, as much of good Oil, and a Bunch of sweet Herbs; put all this over the Fire, and, after two or three Boilings, take it off, let it cool, and serve it up. These Sorts of Mushrooms may be kept as long as you please, provided they swim in Oil.

Other Mushrooms, the Italian Way.

TAKE Mushrooms like those above, pick them the same, and put them into a Stew-pan with Lemon-juice, a little pounded Pepper, Half a Glass of white Wine, as much of good Oil, and a Bunch of sweet Herbs; add to it a few green Onions cut small, and put them three or four Minutes over the Fire, putting in a little Parsley cut small; take them off, let them cool, and take some small Crusts of Bread, which fry in Butter; wash a Dozen of Anchovies, cut them in Slices, put your Crusts of Bread to your Mushrooms, and dish them up with Anchovies over them. These Sorts of Dishes are served up cold.

Other Mushrooms, the Italian Way.

TAKE some Mushrooms, pick them well, cut them in four, put them into a Stew-pan, with Half a Glass of Oil, and the Juice of a Lemon, put them over the Fire, toss them up, and thicken them with

Essence of Ham, putting in it Half a Glass of white Wine, and a Clove of Garlic; let them be relishing, take off the Fat, put in some fried Crusts of Bread, dish them up, and serve them up hot.

Other Mushrooms, the Italian Way, with a white Sauce.

PICK them well, wash them, cut them into Bits, and put them into a Stew-pan with Half a Glass of Oil, and a Bunch of sweet Herbs; toss them up, strew them with a Dust of Flour, moisten them with Broth and a little white Wine, put in a small Clove of Garlic, and let them be relishing; skim off the Fat, thicken them with three Yolks of Eggs, mixed with the Juice of a Lemon, a little Parsley cut small, and a little Nutmeg, put them upon a Crust of Bread in your Dish, and serve them up hot.

A Ragout of Mushrooms.

PICK them well, wash and drain them, put them into a Stew-pan with a little melted Bacon, and a Bunch of sweet Herbs; season them with Salt and Pepper, and toss them up; then moisten them with Veal-gravy, and let them simmer gently; being done, take off the Fat, thicken them with a Cullis of Veal and Ham, let your Ragout be relishing, dish it up, and serve it up hot.

Another Way of dressing Mushrooms, the Italian Way.

HAVE the middle Sort of Mushrooms, pick and wash them well, take off the Stalks, and put them into a Stew-pan; mince the Stalks with some other Mushrooms, and put them into your Stew-pan with Parsley, green Onions, Salt, Pepper, sweet Basil, a Clove of Garlic, a Glass of white Wine, and Half a Glass of Oil; put them over the Fire, and stew them, till they render their Liquor; then dish them up, pouring over their Liquor, strew them with Crums of Bread, and let them get a Colour in the Oven, or under a Stew-pan Cover.

AT another Time, do them with Butter, instead of Oil, and no Garlic, and serve them up hot.

A Ragout of Mushrooms.

TAKE Mushrooms, pick them, wash them in several Waters, let them drain, and toss them into a Stew-pan with a little melted Bacon; season them with Salt, Pepper, and a Bunch of sweet Herbs; moisten them with Veal-gravy, let them stew over a slow Fire, take off the Fat, thicken them with a Cullis of Ham and Veal, let your Ragout be relishing, and serve it up hot.

CRUSTS are served up with the same Sorts of Mushrooms. To do this, take a dry Crust well chipped, put it in the Bottom of your Dish, pour your Ragout over it, and serve it up hot.

Mushrooms with a white Sauce.

TAKE Mushrooms, pick and wash them well, put them into a Stew-pan, with a Lump of Butter and a Bunch of sweet Herbs, and toss them up; this done, strew them with a Dust of Flour, moisten them with Broth, and season them with Salt and Pepper; let them simmer, and thicken them with four Yolks of Eggs, mixed Cream, and a little Nutmeg; your Ragout of Mushrooms being of a good Taste, dish it up, putting in the Bottom of your Dish a Crust of Bread, and serve it up hot.

Another

Another Ragout of small Mushrooms.

IF you cannot get any green Mushrooms, you must take dry ones; put them into a Stew-pan with a Bunch of sweet Herbs, and a little Veal gravy, and let them stew upon a slow Fire; being stewed, put in a little Essence of Ham, thicken them with a Veal and Ham Cullis, let your Ragout be relishing, dish it up, and serve it up hot.

A Ragout of small Mushrooms, the Italian Way.

TAKE small Mushrooms, pick and wash them well; then put them into a Stew-pan, with a Ladle of Oil and a Bunch of sweet Herbs; tofs them up, put to them a Glass of White-wine, season them with Salt and Pepper, and let them simmer, and be of a good Taste; your Ragout being done, put in it the Juice of a Lemon, dish it up, and serve it up hot, with a Crust of Bread under it.

AT another Time, do your Mushrooms in Oil with green Onions, Parsley cut small, with Salt, Pepper, and the Juice of two Lemons, and tofs them up, till they render their Liquor; put in a Glass of White-wine, let them cool, and serve them up with small fried Crusts of Bread.

Morilles with Cream.

CUT them in Slices, wash them in several Waters, and tofs them in melted Bacon, or Butter, and a Bunch of sweet Herbs; strew over them a Dust of Flour, moisten them with a little Broth, season them with Salt and Pepper, and let them stew; put in two Spoonfuls of white Cullis, if you have any, and thicken your Sauce with Yolks of Eggs, mixed with Cream, a little Nutmeg, and Parsley cut small; let your Ragout be of a good Taste, take a round Crust of Bread, rub it with good Butter, and brown it before the Fire; then put it into your Dish, with your Ragout over it, and serve it up hot.

Forced Morilles.

TAKE some Morilles, cut off the Ends of the Stalks, and put them to soak in Water, to take out the Sand; make a small Stuffing with Whites of Fowls, a little boiled Ham, a few Mushrooms, and green Onions cut small, a little blanched Bacon, some Beef-sweet, some Yolks of raw Eggs, and a small Crum of Bread boiled in Cream, all minced together; season it with Salt and Pepper, and pound it; stuff your Morilles, on the Side of the Stalks; line a Stew-pan with Slices of Bacon and Veal, and season it with Salt, Pepper, sweet Herbs, fine Spices, and Onions cut in Slices; place in it your forced Morilles, season them Top and Bottom alike, and lay over Slices of Veal and Bacon; then put them into the Oven, or under a Cover, with Fire under and over; when done, take them out, put them to drain, dish them up over an Essence of Ham, and serve them up hot.

Morilles, the Italian Way.

TAKE some Morilles, cut off the Stalks, put them in Water, wash them well, cut them in four, and take them out to drain; then put a Lump of Butter, with a Bunch of sweet Herbs, and your Morilles into a Stew-pan; tofs it up, put in a Dust of Flour, and moisten
it

it with Gravy and a Glas of White-wine, adding to it a Clove of Garlic ; being ready to serve up, thicken your Ragout with a little Cullis, a Spoonful of Oil, and Lemon-juice, which last must prevail ; let it be of a good Taste, dish it up with a Crust of Bread under it, and serve it up hot.

CH A P. LI.

Of dainty Dishes, with Craw-fish, Oysters, and Muscles.

A dainty Dish of Craw-fish with a white Sauce.

YOUR Craw-fish being boiled in Water, pick the Tail's, and take off their small Claws, but not the great ones, of which take off the Shell on the Top ; then toss up your Craw-fish in a Stew-pan, with a little fresh Butter, some Mushrooms and Truffles, moisten them with Fish-broth, and two or three Spoonfuls of Craw-fish Cullis, and let them stew on a slow Fire ; being ready, thicken the Sauce with two Yolks of Eggs, mixed with Cream, and some Parsley cut small ; let your Ragout be palatable, and serve it up hot.

A dainty Dish of Craw-fish, the Italian Way.

TAKE some Craw-fish, cut them in two alive, and put them in a Stew-pan with a Couple of Glasses of Champaign, or other White-wine, two Spoonfuls of good Oil, two Cloves of Garlic, a Sprig of sweet Basil, with Slices of Lemon, some Salt, Pepper, Chibbol, and Parsley cut small ; put all this over the Fire, let it boil, and be relishing ; when done, take out your Basil, dish up your Craw-fish with their Liquor over them, the Juice of a Lemon, and a little Essence. This Ragout is served up for a dainty Dish. If your Sauce is not short enough, let it boil more on a brisk Fire.

Another dainty Dish of Craw-fish, the Italian Way.

TAKE your small Sorts of Craw fish, wash them, and put them in a Kettle with Salt, Pepper, Cloves, an Onion cut in Slices, and a Lemon sliced, with two Glasses of Water ; let this boil together, and, as soon as your Craw-fish have changed Colour, take them out, take off the small Claws, pick their Tails, and take off the great Shell upon the Back, leaving the great Claws sticking to the Body ; your Craw-fish being so picked, mix Parsley with Chibbols, scraped Bacon, Mushrooms, sweet Herbs, fine Spices, Salt, and Pepper ; put all this in the Bottom of your Dish, placing your Craw-fish round it, with the Tails towards the Middle ; place more Craw-fish over the first, and so go on with laying one over the other, till your Dish is covered round with your Craw-fish ; put over them some Oil, with pounded Pepper and Crums of Bread, and let them be baked ;
then

then drain off the Fat, squeeze the Juice of a Lemon over them, and serve them up hot for a dainty Dish.

Craw-fish, the St. Menhoul Way.

BOIL your Craw-fish, as those before, take off the small Claws, and the Shell on their Back, and clean them well; break their great Claws, without parting them from the Body; place them in a Stew-pan, and put in it Parsley, Chibbol cut small, sweet Herbs, fine Spices, Salt, Pepper, Mushrooms, and Truffles cut small; pour over this melted Butter, mixed with Lemon juice, put it over the Fire, and make your Craw-fish relishing; then take them out, place them in a Baking-pan over some Slices of Bread, and strew them with Crums of Bread; put them in the Oven, let them be coloured, dish them up, with a Lemon-juice over them, and serve them up hot for a dainty Dish.

Craw-fish, dressed another Way.

BOIL your Craw-fish in a Kettle, and season them with Onions, Chibbol, Parsley, sweet Herbs, a little Water, and a Dash of Vinegar; being done, take off the small Claws, put them in a Stew-pan, keep them warm, make them relishing, strain off the Liquor, pour it over them, dish them up, and serve them up hot for a dainty Dish.

Lobsters.

BOIL them in Water with Salt, half an Hour, on a brisk Fire; being done, take them off, and let them be cold; then take off the small Claws, break their great ones, and open your Lobsters in the Middle; lay a folded Napkin into your Dish, put your Lobsters over it with their great Claws round them, garnish your Dish with Parsley, and serve it up for a little dainty Dish.

Lobsters, the Italian Way.

TAKE of the same Sort of Lobsters, and boil them, as those before; take off the Flesh both of the Body and great Claws, and cut it into Slices. Take a Stew-pan, put in it a little Butter, with some Chibbol, Parsley, Mushrooms, and Truffles, cut small, and tofs it up; put in it your Slices, moisten it with a little Gravy, and a Glas of Champaign, and season it with Salt, Pepper, sweet Herbs, and a Rocambole; let it stew slowly, and let your Lobsters be relishing; put a Spoonful of good Oil and a Lemon-juice into your Sauce, thicken it with some Cullis, and serve it up hot for a dainty Dish.

Lobsters, another Way.

BOIL your Lobsters, as before, cutting the Flesh in Slices, and tofs it up; pound their Shells very fine, to make your Cullis the better; make your Cullis of them, strain it off, and thicken your Ragout of Lobsters with it.

At another Time, instead of cutting the Flesh in Slices, mince it, season it, and tofs it, as before; then thicken it with a red Cullis made with the Shells of your Lobsters.

You may likewise do your Lobsters, either in Slices or minced with a white Sauce, as that of Craw-fish with a red Sauce.

A Crab.

A Crab.

BOIL your Crabs alive, about half an Hour, in a Kettle with Salt and Water; being boiled, take it off, let them be cold, and take off their great Shell, to open them; put it on again, break their great Claws, and take off the little ones; put a folded Napkin in a Dish, place in the Middle your Crabs, with the broken Claws round them, garnish your Dish with Parsley, and serve it up for a small dainty Dish.

Crab-fish, after the English Fashion.

YOUR Crab-fish being boiled, as the preceding ones, take off their great Shell, without breaking it; take out both the Flesh of their Bodies and great Claws, which mince well; then take a Stew-pan, and put in it a little Butter, with some shred Chibbols, Parsley, Mushrooms, and Truffles, if you have any; fry these Things a little on a Stove, and put therein the minced Crab-fish, with some Salt, Pepper, sweet Herbs, and half a Glass of White-wine; after which let the Whole be stewed very slowly; this done, thicken the Sauce with a little Butter dipped in fine Flour, or with some Cullis; this Stuff being relishing, mix the Juice of a Lemon therein, and with it fill the Shells of your Crab-fish; place these filled Shells in a Baking-pan, throw some crumbed Bread over them, and let them be coloured in the Oven, or on and under some Fire. This done, serve it for a little dainty Dish.

A Ragout of Oysters.

YOUR Oysters being opened, put them in a Stew-pan with their Liquor, and blanch them; take them out one after another, cleanse them well, and put them in a Dish; blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, and thicken the Sauce with a Cullis of Veal and Ham; then put in your Oysters, warm them, without boiling, let your Ragout be palatable, and serve it up hot for a dainty Dish.

You may make Use of this Ragout for all Sorts of Courses with Oysters.

Another Ragout of Oysters.

OPEN your Oysters and blanch them in their own Liquor, without boiling them; take them out, cleanse them, and put them in a Dish; blanch some Mushrooms with fresh Butter, moisten them with Cullis, and warm your Oysters in it, without boiling them; your Ragout being relishing, dish it up, and serve it up hot for a dainty Dish.

THIS Ragout may be used with all Sorts of Courses of Fish with Oysters.

Another Ragout with Oysters.

YOUR Oysters being opened, drain them over a Sieve, and put a Dish under to receive their Liquor; melt some fresh Butter in a Stew-pan, put in a Dust of Flour, and keep it stirring, till it be brown; moisten it with a little Gravy, and put in it some small Crusts of Bread, together with your Oysters; toss it up, season it with Pepper, Parsley, and whole Chibbols, and put in some of their Liquor with some Fish-broth;

broth ; your Ragout being highly relishing, serve it up hot for a dainty Dish.

THIS Sort of Ragout must be quickly done, because the Oysters must boil.

Broiled Oysters.

OPEN your Oysters, and broil them in their Shells ; put in some Pepper, a little Parsley cut small, some Butter, and, over the Whole, some grated Bread, and serve it up for a dainty Dish.

Oysters in a Stew-pan.

GET a silver Dish, or Baking-pan, rub the Bottom with Butter, place in it your Oysters, season them with Pepper and Parsley cut small, put in it half a Glass of White-wine, lay over Butter cut very thin, and strew it with Crums of Bread ; cover your Dish, and let them stew, with Fire under and over, till they are coloured ; being ready, take off the Fat from your Oysters, cleanse the Border of your Dish or Pan, and serve it up hot for a dainty Dish.

OYSTERS with *Parmesan* Cheese are done after the same Manner, strewing over them some of this Cheese scraped, instead of Bread.

Forced Oysters.

MAKE a Stuffing with Eel, a Dozen of blanched Oysters, a little Parsley and Chibbol, Mushrooms, sweet Herbs, fine Spices, good fresh Butter, and Crums of Bread boiled in Cream, with a Couple of Eggs ; season the Whole with Salt and Pepper, mince it and pound it ; put some of the minced Meat in each Shell, with an Oyster in Ragout over it ; put again over your Oysters some of your Stuffing, colour them with beaten Eggs, and pour over each Oyster so stuffed melted Butter, with Crums of Bread ; then put your Oysters in the Oven, let them be well coloured, and serve them up hot for a dainty Dish, or to garnish a Course with.

Fried Oysters.

TAKE Oysters opened, drain them on a Sieve, put them in a Dish, or Stew-pan, over the Fire with Pepper, a Couple of whole Chibbols, a Bay-leaf, a little sweet Basil, an Onion cut in Slices, half a Dozen of Cloves, and the Juice of two Lemons, stirring them ; make a Paste with fine Flour and Beer, or White-wine, and season it with Salt, the Yolk and White of an Egg, and a little Oil ; stir the Whole together, and let your Paste be neither too thin nor too thick ; being ready to fry your Oysters, take them, one after another, out of their pickled Sauce, and, laying them to drain over a linnen Cloth, put them in your Stew-pan, and fry them in drawn Butter ; let them have a good Colour, and serve them up for a dainty Dish, on a folded Napkin, with fried Parsley. They may be likewise done in Hog's-lard.

Oysters, the Moscovite Way.

YOUR Oysters being opened, put in each of them a few sweet Herbs, Parsley, Chibbols, and sweet Basil minced, with *Feppe* and a Dash of White-wine ; cover them with their Shell, and put them in a Baking-

Baking-pan with Fire under and over; being done, serve them up hot for a dainty Dish.

Forced Oysters.

YOUR Oysters being opened, blanch them; mince them with Parsley, Chibbol, Anchovies, good Butter, and Crums of Bread dipped in Cream, with two or three Yolks of Eggs; season the Whole with Salt, Pepper, and fine Spice; pound it in a Mortar, fill your Oyster-shells with your Stuffing, strew them with Crums of Bread, let them be done in the Oven, and serve them up, without Sauce.

Oysters on Skewers.

PUT in a Stew-pan a little Butter, some Chibbol, Parsley, and Mushrooms, cut small; toss them up, put in your Oysters, season them with pounded Pepper, sweet Herbs, and fine Spice, and put a Dust of Flour over them; put them on a silver or wooden Skewer, and put some Mushrooms between each Oyster. Your Skewers being filled up, dip them in Crums of Bread, and broil them: Or you may dip them in beaten Yolks of Eggs, strew them with Crums of Bread, and fry them to a good Colour.

Oysters in Shells.

BLANCH some Parsley, Chibbols, and Mushrooms cut small, with a little Butter; put in your Oysters, season them with pounded Pepper, sweet Herbs, and Spice; put them into silver Shells, if you have any, or other Shells, with Crums of Bread over them, and put some Butter over it; let your Oysters get a good Colour in the Oven, or with Fire under and over; then lay them in their Shells into a Dish, with some Lemon-juice over them, and serve them up hot for a dainty Dish.

A small Loaf with Oysters.

TAKE some Chibbols, Parsley, and Mushrooms, cut small, and toss them up with a little Butter; put in the Oysters, season them with pounded Pepper, sweet Herbs, and all Spices, strew them with a little Flour, and add a little Cullis or Essence; then take your small *French* Loaves, make a little Hole in the Bottom, take out the Crum, without hurting the Crust, fill them with your Oyster-ragout, and stop the Holes with the Crust taken off; place your Loaves so filled in your Dish, with a little Cullis or Gravy over them, let them get a Colour in the Oven, and serve them up hot for a dainty Dish.

A Ragout of Muscles.

YOUR Muscles being well washed and scraped, blanch them in fresh Butter, and season them with Salt, Pepper, Parsley, Chibbols, Raspings of Bread, and a Dash of Vinegar; when your Muscles are done enough, serve them up hot for a dainty Dish.

A Ragout of Muscles with a white Sauce.

TAKE your Muscles out of their Shells, and blanch them in fresh Butter, with Parsley and sweet Herbs cut small; season them with Salt, Pepper, and Nutmeg; when their Liquor is boiled short, thicken it with Eggs and a Lemon-juice, and serve up this Ragout hot for a dainty Dish.

A RAGOUT

A RAGOUT of Muscles with a brown Sauce is made, after the same Manner, your Muscles being blanched and moistened with Gravy.

Another Ragout of Muscles.

CLEANSE your Muscles, and put them in a Stew-pan on a Stove, till they open; take them out, take their Shells off, and keep their Liquor; then blanch them in Butter, small Mushrooms, and a Bunch of Sweet Herbs, seasoned with Pepper, moisten the Whole with some Veal-gravy, and stew it on a slow Fire; your Sauce being done, take off the Fat, and thicken it with Cullis of Veal and Ham; put in your Muscles with some of their Liquor, put them on hot Cinders, do not let it boil, and let your Ragout be relishing; being ready, dish it up, and serve it up hot for a dainty Dish. This Ragout is used with all Sorts of Dishes.

Another Ragout of Muscles.

YOUR Muscles being cleansed, opened, and taken out of their Shells, toss up some Mushrooms in Butter, put in your Muscles with a Bunch of sweet Herbs, and moisten your Muscles with half of their own Liquor, and as much of Fish-broth; add some Parsley shred small, and some Pepper; being ready, thicken your Ragout with Cullis of Muscles, let it be of a high Relish, and dish it up, to be served up hot for a dainty Dish. The same Ragout may be used for Courses with Fish.

A P P E N D I X.

Of Sweet-meats.

TH O' the Business of making Sweet-meats does not directly belong to me, nevertheless, as I have some Knowledge and Experience in that Art, to oblige several of my worthy Subscribers to this Book, I have added, by Way of *Appendix*, some of the most essential Things belonging to it, together with Receipts to make some Rosafoline Liquors, the *Italian Way*.

Stewed Apples, the Portuguese Way.

CU T your Apples into Halves, put them in a silver Plate, or Dish, strew Sugar under and over, and let them stew gently; they must not boil; put Fire under and over, till the Sugar is pretty brown, and turned into Caramel; serve up your stewed Apples, as hot as possible. If you stew your Apples in a Baking-pan, take them out hot, and put them in a Dish. These Apples are stewed, in the same Manner, whole, being hollowed in the Middle and the Core taken out, putting into them a little Sugar, or Jelly of Currants, or other Sweet-meat. You may also cut small some Apples, add to them a little Sugar, rasped Lemon-peel, and a Dust of pounded Cinnamon; this being well mixt together, fill therewith your Apples, and stew them, as those before.

Stewed Apples in a Jelly.

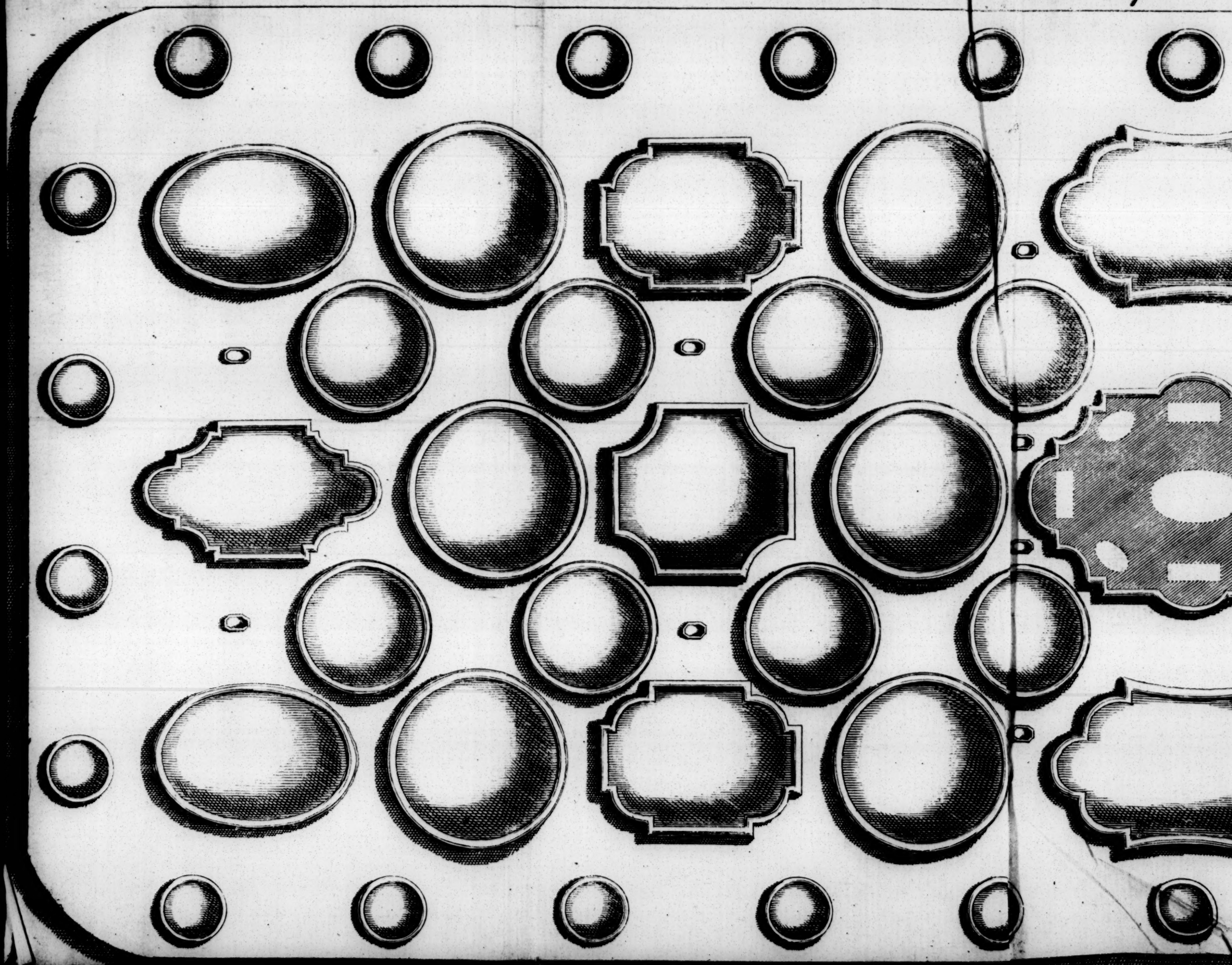
CU T golden Pippins into four, pare them, take out the Core, and put them into fresh Water, together with the Parings; cut four or five Apples into Bits, let them stew well in two Pints of Water, and strain them off in a Sieve, or Linnen-cloth; put Half a Pound, or three Quarters of a Pound, of Sugar into that Water, put it over the Fire, and put in your Quarters of the Apples pared and sugared, but let them be not too much stewed, lest they turn into Marmalade; when stewed enough, take them out one after another, drain softly off the Liquor between two Spoons, and put them in a Plate, or Dish; then put your Syrup over the Fire again, and let it stew softly to a Jelly. Being done, let it cool a little, stir it well with a Spoon, cover it with your Apples, and so they will keep five or six Days; you may also add some Lemon-peel, cut as thin as a Hair.

Stewed Apples in Court-Bouillon.

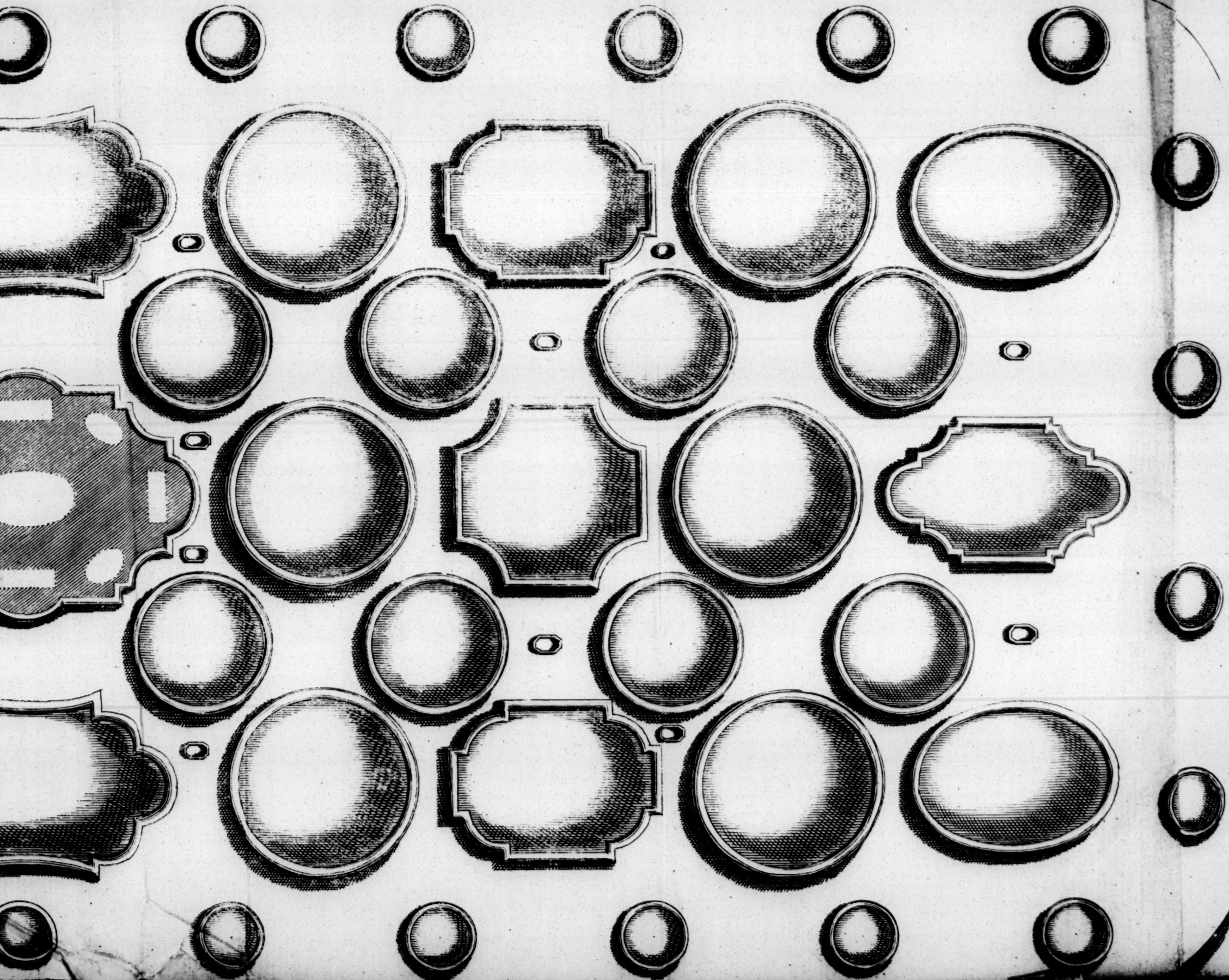
TA K E what Quantity of Apples you please, cut them in two, pare them, and take out the Cores; place them in a Stew-pan, and, to about eight Apples, put a Bottle of Water and six Ounces or a Quarter of a Pound of Sugar, cover them well with a Dish, or Plate, put them over the Fire, and let them stew; when the Liquor is almost boiled away, take them out, and serve them up.

Stewed

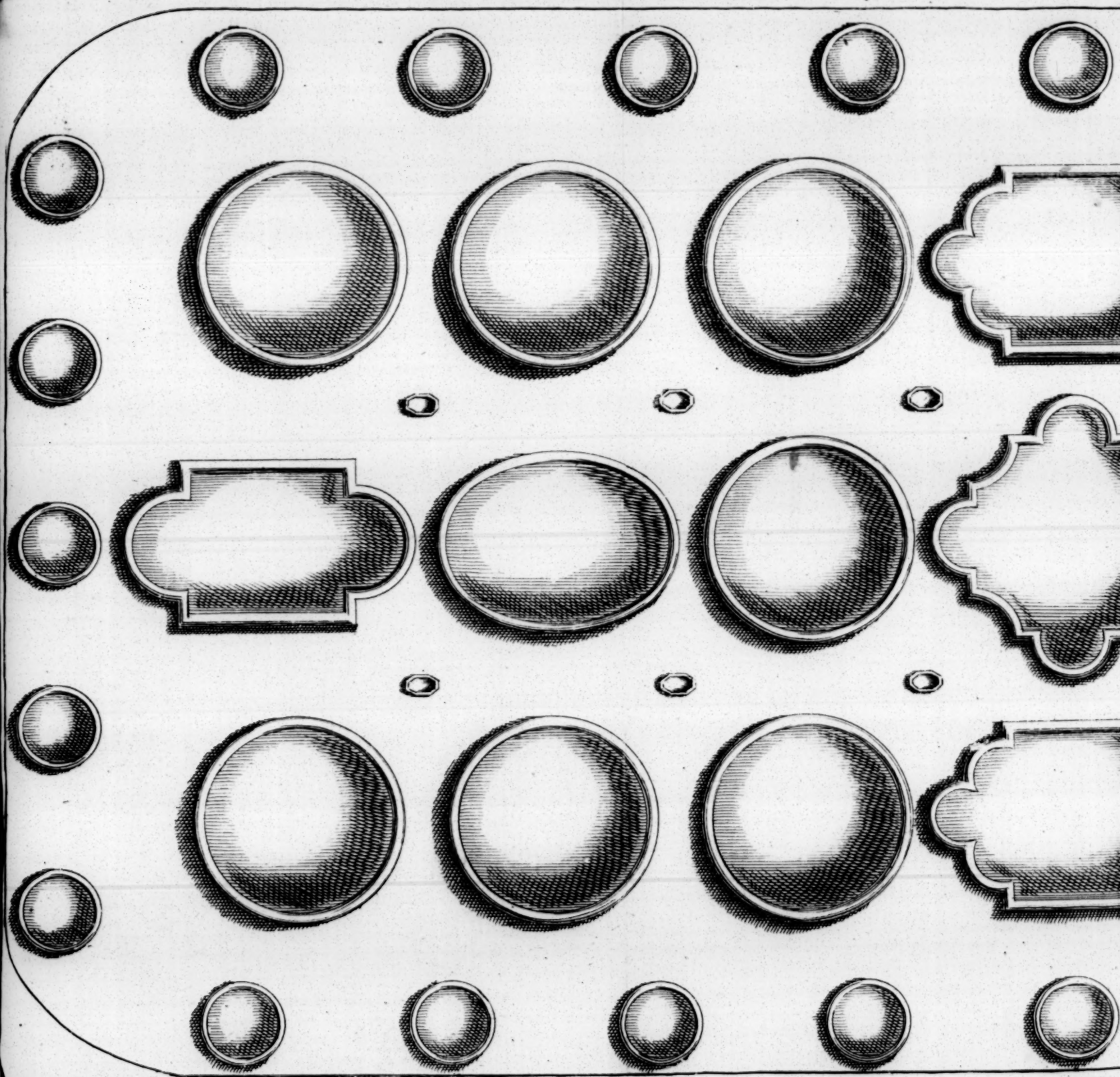
A Table of



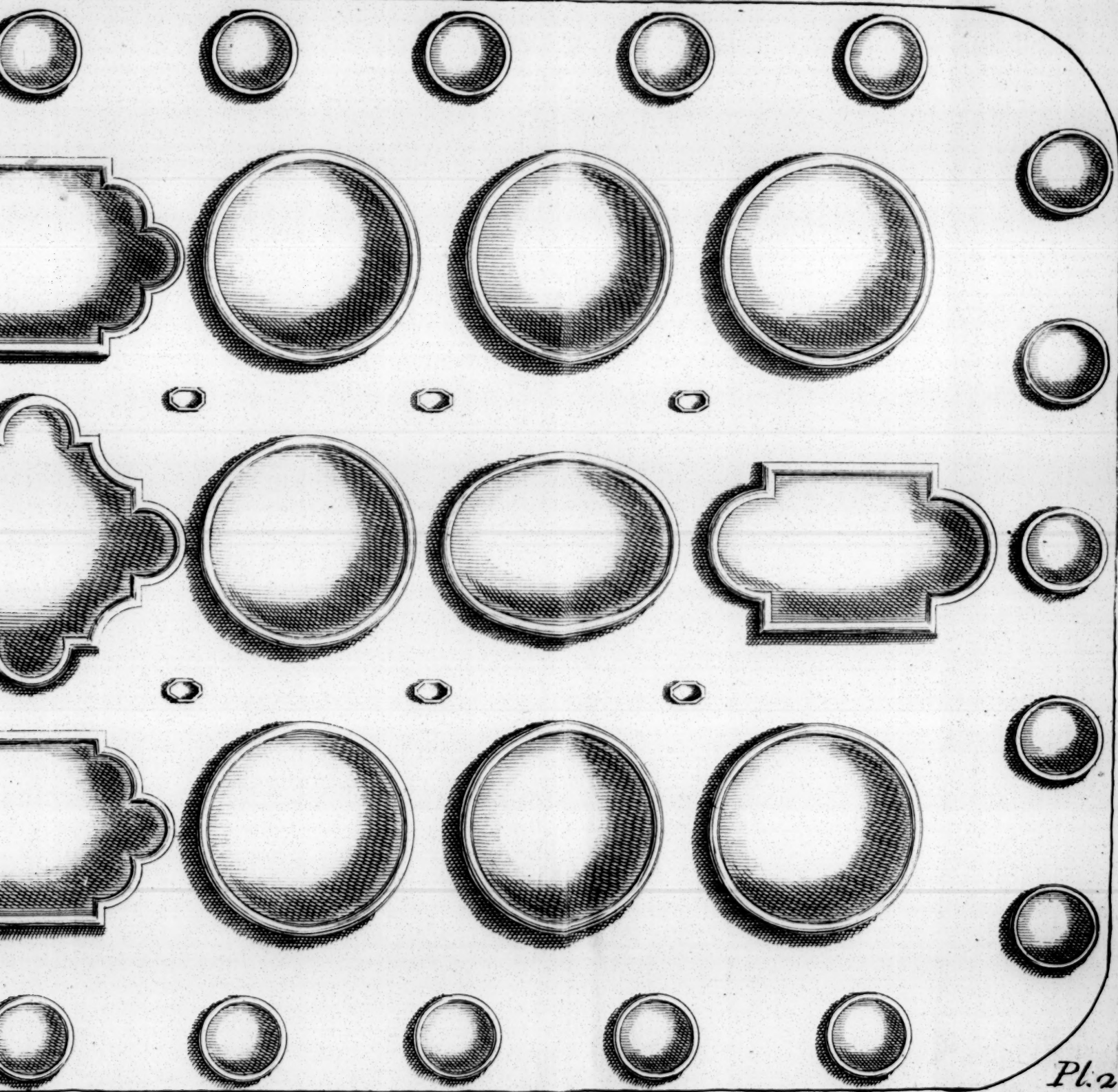
thirty Covers.



A Table of twenty



enty one Dishes.



Pl. 2.

Turkey
& Pigeons

Chickens

Mild
& Sweet

Ice
Creams &
Lemonade

Turtle
& Doves

Young
Geese

Pidgeons
& Pigeons

Summer

First

*A
Booth, remove
Salmon with
gravy
garnished*

Beans

*Ham
and
Chickens*

*Veal
Cutlets*

Course

*Wild
Fowl*

*Almond
Tart*

Sorbet



Winter

First

Course

Soup
Gravy
Sturgeon

Supper
of
Squabs

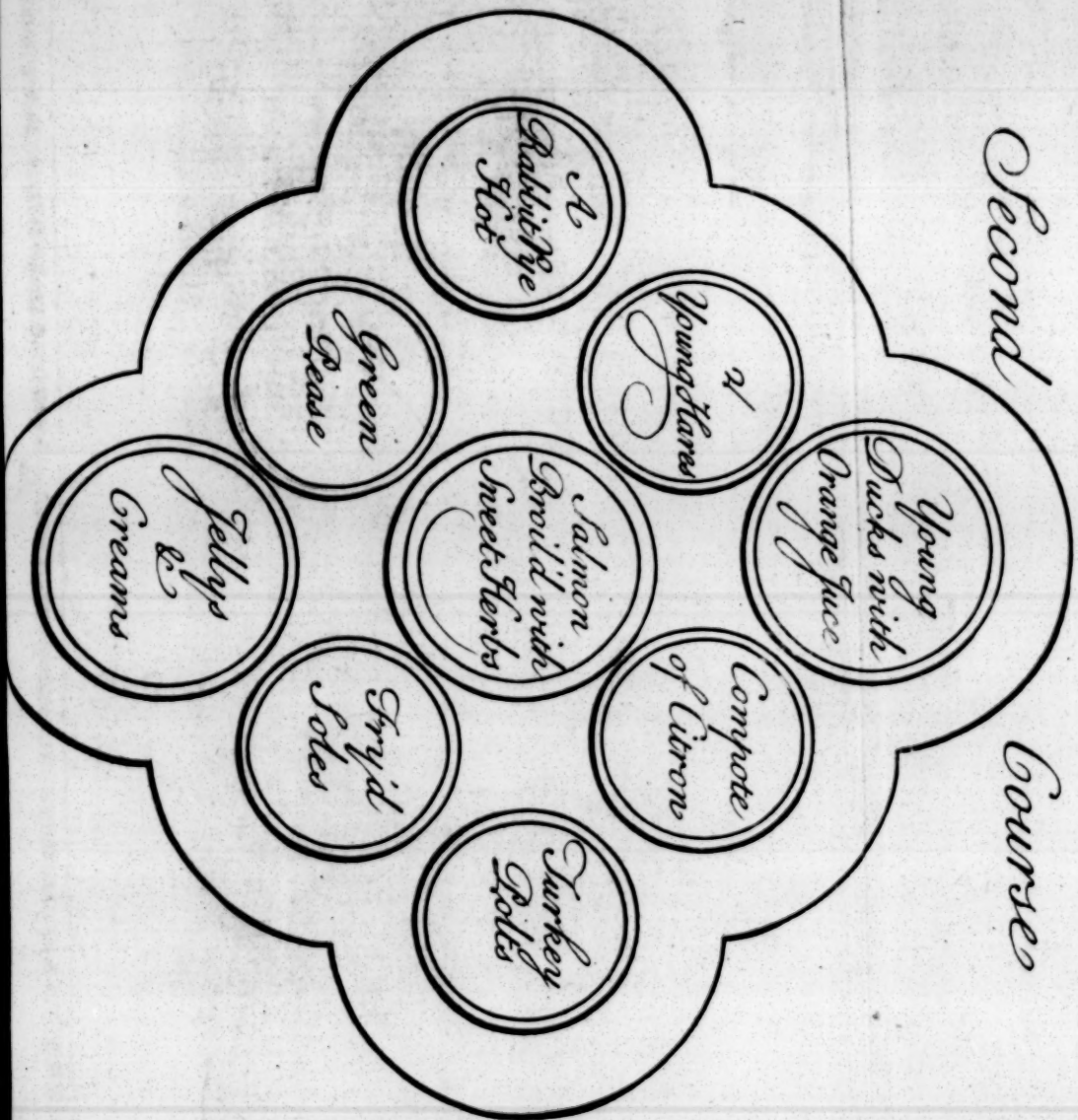
Geese
Marroyal

Chickens
&
Locks combs

Chyme
of
Beef

Second

Course



First

Course

Olio of Rice
with
Crayfish

Lamb
Roasted

Crayfish

Westphalia
Ham

Smelts
Fry'd

Chickens

Pidgeon
Pye

Turkey
Dainty

Veal
A la Braizé
& Collops

Herbs

*Young
Rabbits*

*A
Pyramid
of Dry'd
Sweetmeats*

*Two dozen
of
Quails*

*Cake & Head
the
Hanoverian
Way*

Crustaceans

A Supper

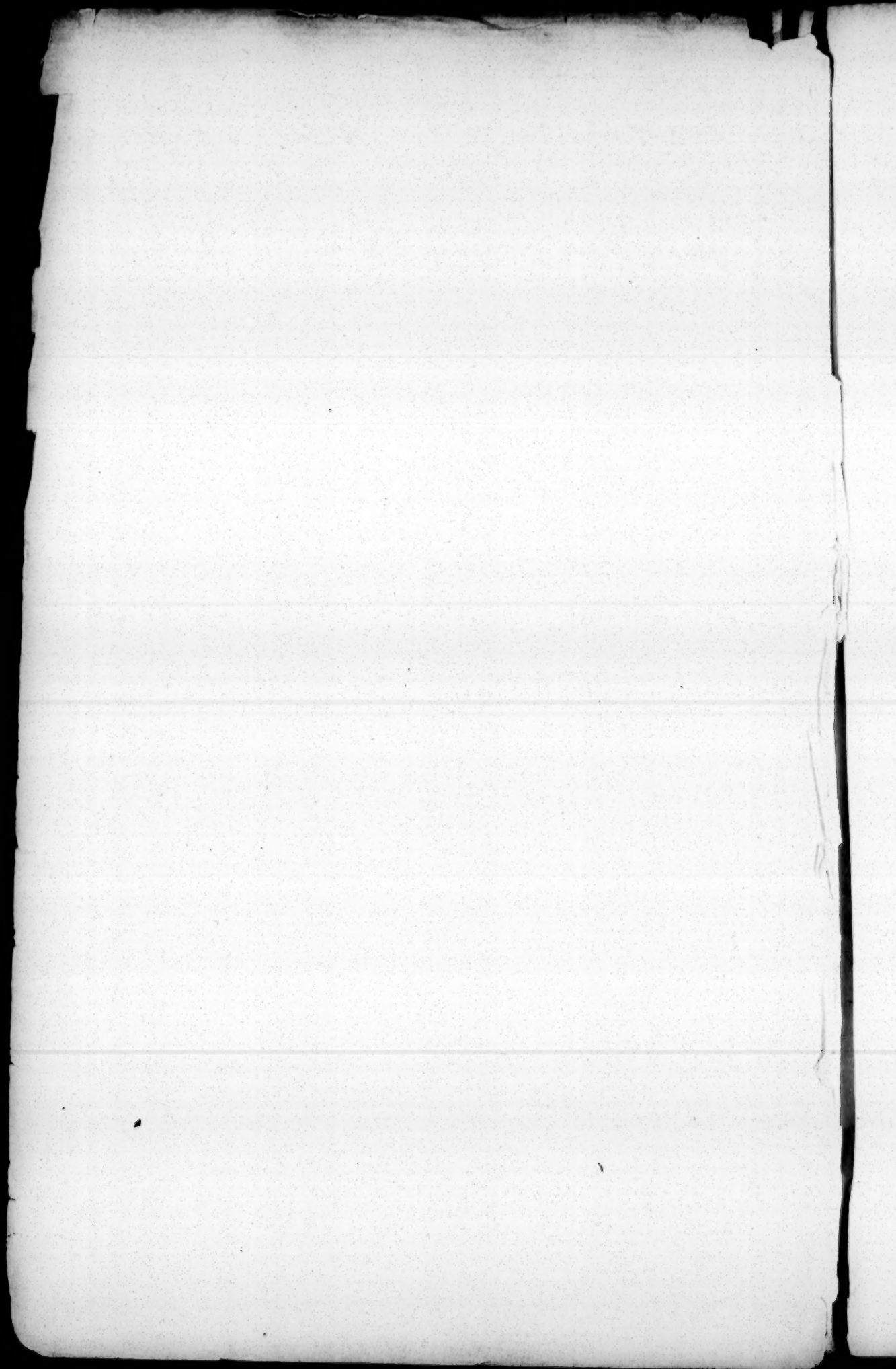
First

*Cod cut into
Slices, with
Butter Sauce*

Course

*Sweet-breads
of Veal
with Sweet
Herbs*

*A
Fricassee of
Chickens*



Stewed Quinces.

IF you will have them red, put them into a Jelly. Cut two Quinces into Pieces with the Parings, Kernels, and Core. The Quarters you need, for your Quinces are put into fresh Water, and the Parings by themselves; then boil all well together. Being done, strain off in a Sieve, or Linnen-cloth, the Liquor, as much as possible; put it in a Stew pan used for Sweet-meats, and blanch in this Liquor the Quinces that are pared, till they be done. If your Quinces are large, take only four or five; but, if small, nine or ten; add two Pounds and a Half of Sugar, and let them stew over a gentle Fire, that they may be red; stir up the Syrup, when they are pretty red, dish them up, and cover them with Jelly. If they are made for Keeping, they must be more sugared.

To make Populo.

POPULO is a thin and light Rosafoly very fine and sweet to drink, and is made after the following Manner: Take three Pints of Water, boil it, and, when cool again, put in it a Pint of clarified Sugar, Half a Glasse of Essence of distilled Anniseed, as much Essence of Cinnamon, and a very little of pounded Musk and Amber prepared, which must be hardly perceived. Thus they make the true Populo, observing farther, as with all other Rosafolis, not to boil the Sugar too much, in clarifying it, because it will turn candied in the Rosafoly, and make it darkish. The Populo of *Marseilles* is subject to Corruption, because it is made with cold Water, instead of being boiled.

The Way of clarifying Sugar.

TO make the aforesaid Liquor the easier and more perfect, I thought proper to shew, how the Sugar ought to be clarified: Put in a Stew-pan, used by Confectioners, a Quart or three Pints of Water, with the White of an Egg whipped up, being cold, that it may not mix with the Water; take six Pounds of Sugar, or Lump-sugar, but rather the finer Sort of Sugar, for, the finer the Sugar, the clearer and better is the Liquor; put the Sugar broken into Lumps into Water over the Fire, to melt, and let it boil, but, when it will run over, quench it now and then with a little Water, till it comes to three Pints, or thereabout, which stir several Times, to keep it from running over; this done, and having had some Boils, take it off from the Fire, and strain it off in a Sieve; then you may use it, when you make some Liquors. If you make a greater Quantity, take two Whites of Eggs, and Water in Proportion.

The Way of preparing Musk and Amber with pounded Sugar, which will have a better Effect in the Liquors than any other Ingredients that may be put in.

TAKE four Grains of Amber and two Grains of Musk, with Sugar the Bigness of an Egg, pound all well together in a Mortar, till it is as fine as Flour, and wrap it up in Paper very close, lest it lose the Scent; it may be kept a long Time, without spoiling, and may serve to perfect the Liquors you make; take a greater or lesser Quantity of this Composition, according to the Quantity of Liquors.

Stewed Winter or Summer Pears.

T A K E what Quantity of Pears you please, cut them in two, stew them, till they are done, pare them, take out the Inside, and put them into fresh Water; then drain them, put them into clarified Sugar, let the Syrup go over them, and add some Lemon, or a Slice of Lemon, after you have taken off the Rind. This is serv'd up hot as well as cold. If you have a Mind to make it of a red Colour, you need only put into it a little prepar'd Cochineal with a Glass of Burgundy.

Pears stewed in a Braise.

D O your Pears in a Braise, but take Care they be not too much done; being done enough, take off the Parings, and put them in clarified Sugar. At another Time, instead of putting them into the Syrup, you need only stew them with pounded Sugar, and serve them up hot. Quinces stewed in a Braise are done, as those of Pears.

Stewed Pears.

T A K E some Pears, cut them in two, and, having some boiling Water on the Fire, put them in; being half done, take them out, put them into cold Water, pare them, and take out the Core; then put them in some clarified Sugar, with a Slice or two of Lemon, to give them a Taste, and to keep them white.

You may make it of red Wine also, or some Cochineal, to colour it.

Stewed Peaches roasted.

T A K E your Peaches, cut them in two, take out the Stone and pare them, put them blanching in boiling Water, and let them take but one Boil, or two, at most; then take some Powder sugar, to the Quantity of your Peaches, put it into a Preserving-pan, and put in your Peaches, with a little Water just to melt the Sugar; put it over the Fire, take Care they do not burn, turn it upside down, and serve it hot, or cold, as you think proper.

Stewed Apples, the Portuguese Way.

T A K E some Apples, take out the Core, prick them with the Point of a Knife, and put them in a Dish, or Patty-pan; put some Sugar in the Hollow of your Apples, and a little Water at the Bottom of your Dish, or Patty-pan; put them in an Oven or Dutch Oven, and you may put in some Apricot Marmalade. They may also be done cut in Halves, and put into a Patty-pan, with half a Pint of Wine and some Sugar, and a little Lemon-peel; when they have taken Colour, serve them up hot.

Stewed Apples.

C U T your Apples in two, take out the Core, pick the Skin with the Point of a Knife, put them in a Pan with some clarified Sugar, and the Juice of an Orange, and let them boil; when done, put them handsomely in the Dish, put the Sugar over a boiling, strain it, and put it over your Apples; it must be a little strong and clear.

JELLIES of white Currants are done, the same Way.

You may also, if you please, strain the Skins through a Strainer,
after

after having taken your Juice out, and put it to some clarified Sugar, which may serve for Pyes, or Crackling Cakes.

Stewed Gooseberries.

TAKE out the Stones, put them in clean Water, take them out to drain, put them in some clarified Sugar, give them three or four Boils up, see the Sugar be not too strong, let them cool in the Sugar, and serve them up for stewed Gooseberries; they are the better, being done two three Days before.

Stewed Cherries.

CUT the Ends of the Stalks of your Cherries, of an equal Length, put them in some clarified Sugar, and give them a Boil or two; then take them off, let them cool, and put them in a Plate, or Dish, with the Stalks uppermost, and some Syrup over them.

Stewed Raspberries.

YOUR Raspberries being well cleaned, put them in some clarified Sugar, and give them a Boil or two; then let them cool, and dish them up handsomely, with some Syrup over them, or Jelly of Currants. Strawberries are done, the same Way.

Stewed Pears, the Country Way.

TAKE your Pears, pare them, and put Half your Parings at the Bottom of an earthen Pot; put in your Pears, with two Glassees of white Wine, some Sugar, whole Cinnamon, and some Lemon-peel; then put over the rest of your Parings, cover it very close, that the Steam may not come out, and put them in an Oven, to bake slowly, for the Space of five or six Hours; when done, serve them whole.

Currant-jelly.

TAKE and pick some Currants from the Stalks, put them in a Pan, and let them boil, that the Juice may come out; put them on a Strainer, or in a Bag, that the Juice may run from the Stones and Skins, and put them over the Fire again, to clarify. Then take and clarify some Sugar, almost to Candy, and put in your Juice of Currants; your Juice must be pretty strong in your clarified Sugar, that it may taste of the Fruit; let it boil a little with the Juice in it, skim it, take the rest off with Paper, and put it into your Pots, to keep; when they are cold, cover them with some Paper dipp'd in Brandy on the Top of your Jelly, tie over the Pot some strong Paper, see that you tie it close, and keep it in a dry Place, for Fear of spoiling.

Savoy Biskets.

TO make Savoy Biskets, take every Thing in the following Proportion: Put twelve Eggs in one Scale, and in the other the same Weight of powder'd Sugar as Eggs, which Sugar must be of the finest Sort, and sifted through a Sieve; take your Sugar and five Eggs out of the Scales, and, in Place of the Sugar, put some Flour, the Weight of the seven Eggs remaining; this done, beat the White of your Eggs, so as to make them like Snow; when beaten, put the Yolks therein, continuing to beat the Whole together; then put in your Sugar, and, a little While after, your Flour, with a little rasp'd Lemon-peel; get in Readiness some Paper, or Patty-pans, the Bigness you please, and, having

butter'd the Inside of them, fill them half full with your Composition, powdering them on the Top with fine Sugar. This being done, let your Biskets be bak'd, taking Care that your Oven, or Field-oven, be not too hot.

Bitter Almond-biskets.

SCALD, peel, and wipe some Almonds with a Napkin; pound them, putting in now and then the White of an Egg at once. In a Pound of Almonds, put the Whites of a Dozen of Eggs. When pounded, put some Powder-Sugar therein, and, to mix the Whole together, pound it a little more; then shape several little Biskets on Sheets of Paper, making several little Lumps, the Bigness of a Button. If your Composition be too thin, thicken it with some more Sugar, and let these Biskets be bak'd either in an Oven or Field-oven. Observe that your Oven be less hot than for *Savoy* Biskets. You may bake your Almond-Biskets, after having taken the *Savoy* Biskets out of the Oven.

Marchpanes, a Sort of Macarooms.

SOME sweet Almonds being prepar'd, as the aforefaid, pound them as much as possible, moistening them with Whites of Eggs; being pounded, put therein a very little Sugar, with a little rasp'd Lemon-peel and Cinnamon-powder; make with your Almond-paste several little Rings, the Bigness of one's little Finger; this done, dip them in beaten Eggs, and then in Powder-sugar, placing them, one by one, on Sheets of Paper. After this, let them be bak'd, as is said about the Bitter Almond-biskets, taking Care that they be not too high coloured.

ANOTHER Time, put the same Paste through the Syringe on the Paper, in what Shape you please, without putting Sugar over it.

Tourons.

SCALD some Almonds and Pistachoes, dry them very dry and hard, and cut them in little Slips, which have in Readiness; get also some preserv'd Lemon and Orange-peel cut in little Bits, with some crisp'd Orange-flower; beat some Whites of Eggs, and put some Sugar in with the aforefaid Things, mixing the Whole together. Then make with this Composition several Drops, the Bigness of a Walnut, on Sheets of Paper, and let them be bak'd, taking Care that they be not too brown.

Cream-cheese in Ice.

BOIL about two Quarts of Cream, with some Sugar, a Stick of Cinnamon, and a Couple of Yolks of Eggs beaten; when boil'd, put in a green Lemon-peel, strain it, and mix some Orange-flower Water therein; take Care it be relishing, and that the Sugar prevail; being grown cold, put it in a Vessel, which cover Top and Bottom with pounded Ice and Salt mixt together.

ANOTHER Time, put in this Cream some pounded Pistachoes, without boiling them, straining the Whole through a Sieve.

You may likewise boil with your Cream either some Chocolate, some Coffee, or some Tea, straining it through a Sieve.

You may make Canelons with this Cream.

How

How to preserve Lemons, Oranges, Citrons, and Bergamot Pears.

T U R N and pare your Lemons ; if they are not white enough, after having taken off the first Peel, take off the second ; make a Hollow towards the Stalk, put them in Water, wherein let them be, five or six Hours ; then boil some Water, put in your Lemons, and let them boil, till a Straw may easily run through. You may boil likewise your Peels, to preserve them. Your Lemons being blanched, take them out, put them in fresh Water, and take out the Kernels clean. Now melt some Sugar in a little Water, beat to Snow the Whites of five or six Eggs, together with two or three Glasses of Water ; your Sugar being melted, put it over the Fire, mix with it, by Degrees, the White of your Eggs, and let it be clarified ; take out your Lemons to drain, put them in your Syrup, boil them a little, and take them off ; the next Day, take them out to drain, put your Syrup on again, let it have a Body, put in your Lemons, and give them a Boil ; three or four Days after, do the same, and keep them in what Vessel you please. When you make Use of them, clarify some Sugar, as before ; when pretty thick, put in some of your Lemons, let them be well glazed, in taking them out, &c. &c.

To make Merengels.

T A K E five Whites of Eggs, and whip them up to Snow ; then take eight or nine Spoonfuls of the finest powdered Sugar, that is first well dried, mix these slightly together with a Spoon, and put it upon three-folded Paper, in what Manner you will, either long, or round, laid upon the Dresser ; strew it with Sugar, put it under a Cover, with burning Charcoals over it, and let not the Fire be too brisk ; when it is pretty well coloured, take it out with a Knife, put some Marmalade of Orange, or other, upon them, and put two of them close the one upon the other.

To make crisped Almonds.

T A K E a Pound and a Half of Sugar, put it into a Stew-pan with one Pint of Water, to melt the Sugar in it, which being melted, put it over the Fire, and let it boil ; skim it, till the Sugar begins to be clear and candied ; put in it one Pound of fine sweet Almonds, and stir it continually with a wooden Ladle, till the Sugar is pretty dry ; stir it softly over a gentle Fire, till the Sugar is a little melted again, and take it off from the Fire, keeping it stirring, so that the Almonds may well take the Sugar, and be of a good Colour.

Stewed young green Apricots.

P U T your Apricots in Water over a gentle Fire, to green them, take off the little Skin, and throw them in cold Water ; then take them out to drain, put them in clarified Sugar, give them a Boil, and serve them up.

I F they are for Keeping, take them out, two or three Days after, set your Syrup on again, put in your Apricots, and give them a Boil ; do the same, two or three Days after, and so put them into Pots ;

cover them with Paper soaked in Brandy, and then with other Paper.

Other stewed Apricots.

TAKE half-ripe Apricot, open them in two, throw them in boiling Water, and put them in clarified Sugar; give them a Boil, do not let them be done to a Marmalade, and serve them up.

You may likewise put them in your Sugar either without blanching them in Water, or after having taken off their little Skin, or else whole, when stoned. If the Apricots are cut in two, put a Kernel in each half Apricot.

PEACHES are stewed, the same Way.

Preserved Apricots.

OPEN your Apricots, stone them, put them in clarified Sugar, give them a Boil, and keep them in the Syrup till next Day; then take them out to drain, set your Syrup on again, boil your Apricots in it, do the same, the next Day, put them into Pots, and cover them, as before.

SOME People do them, in a Day, but then they are tough, and the Sugar does not penetrate through. If you will have them dry, being boiled twice, take them out to drain, place them over tin or copper Plates, putting two half Apricots together, if you please. Stew them with refined Sugar, and put them in a Stove; five or six Hours after, turn them, stew them with Sugar again, keep them in your Stove till the next Morning, put them in Sieves, and keep them in your Stove, till they be dry, turning them now and then, and keeping the Fire up in your Stove.

Apricot Marmalade.

OPEN your Apricots, stone them, take off the little Skin, put them in a Preserving-pan with Water, boil them to a Marmalade, keep it stirring, strain it through a Sieve, and clarify some Sugar; when it is boiled up to Candy, put in your Marmalade, with the Kernels of your Apricots blanched and peeled; let your Marmalade be done over a gentle Fire, and keep it stirring; when you find it thickened moderately, take it off, let it be clear, put it into Pots, and let it boil: Then cover it with Paper soaked in Brandy, let this Paper touch the Marmalade, put another Paper over it, and keep it in a cool Place for your Use.

Apricots in Brandy.

PUT your Apricots in boiling Water, do not let them boil, take them out, put them in cold Water, drain them in a Sieve, and put them into Bottles; to a Dozen of Apricots, take a Quarter of a Pound of Sugar, clarify it, put it over your Apricots, fill up the Bottles with Brandy, stop them close, and keep them in a cool Place; you may put in the Kernels blanched and peeled.

PEACHES are done, the same Way, but without stoning them.

Pears in Brandy.

PAKE your Pears, blanch them in boiling Water, put them in clarified Sugar, let them be done, do not let your Syrup be too thick, and

and let them cool in it; then put them in your Bottles, with some of your Syrup, fill them up with Brandy, stop them close, and keep them in a cool Place for your Use.

DRY Pears may be done, as the dry Apricots.

Grapes in Brandy.

PICK your Grapes in several Bunches or Parcels, put them into Bottles with clarified Sugar, fill them up with Brandy, and stop them close.

VERJUICE is done, the same Way, but, before you put it into Bottles, throw them in boiling Water, out of which take them again directly.

To preserve Orange-flower, in Leaf, or in Bunches.

GET some Orange flower picked very clean, or little Bunches or Buttons, four Pounds, and put them in an Alembic, or Still, with eight Quarts of Water; cover your Alembic, and stop it up very close with some Palle, and some coarse Paper over it; put your Alembic over the Fire, and let the first Drops drop away, for Fear of spoiling your Orange flower, and, when it drops clear from the Alembic, put a Bottle under it, to catch the Droppings; but take Care to stop the Mouth of it close, for Fear of losing its Strength or Flavour; draw out two Fourths, at most, uncover your Alembic, and put your Orange-flower on a Sieve, and then in some cold Water, with the Juice of a Lemon over it, to whiten it; take it out of the cold Water and put it in some clarified Sugar, let it not be too strong, and half warm; let it take Sugar, two or three Hours, take out the Syrup, and put it on the Fire to boil, to be stronger; being half cold, put it over your Orange-flower, and let it be till next Morning; take out your Orange-flower, and put it on a Sieve to drain; boil your Sugar, and let it cool, that is, be a little more than lukewarm; then put in your Orange-flower, mix it well together, and let them cool; being cold, put them in Order on copper Sheets, or Slates, put fine sifted Sugar over them, through a fine silk Sieve, and put them in a Stove, or warm Place, to dry; being dry on one Side, turn them on the other, put over them some Sugar, as aforesaid, put them again to dry, and put them in some hair Sieves, to dry them as they should be in a Stew-pan, or Stove; being dry, put them in a Box, and in a dry Place, and make Use of them, when wanted.

If you would make Orange-flower Marmalade, take the Flower, when it comes out of the Alembic, or Still, and throw it in cold Water; then squeeze them well in a Cloth, or Napkin, put them in a Mortar, to be half pounded, and put to them a little Lemon-juice. For a Pound of Orange-flowers you must have three Pounds of Sugar, well clarified, which boil, and throw in your Orange-flower, after it has stood to settle a little; stir it with a wooden Slice, or Spoon, that the Sugar may well mix with the Orange-flower, put it into little Pots, and let it cool; being cold, cut Pieces of Paper, the Bigness of your Pots, soaked in Brandy, which put on your Marmalade, after that, another large Paper over it, tying it very close, and putting them in a

Place neither too hot nor too cold. By this Means, you will find some Orange-flower Water, and your Leaves will equally be of Use to you. You may put some little Buttons of the Branches, and make them serve also.

IF you would not put them at all in the Alembic, or Still, you may put them to boil in a Pan of Water, with the Juice of a Lemon, to whiten it; being white, take it out, drain it, put it in cold Water, or other hot Water (it will be a great Deal whiter, with the Juice of a Lemon) and preserve it, as aforesaid. If you would keep it liquid, instead of drying it, you need only put it up in Pots.

To make Ratafia.

T A K E some very ripe Cherries, according to the Quantity you think proper, and take out the Stones; put the Cherries and their Juice in a copper Preserving-pan together, let them take one Boil, and put them in a Sieve or Straining-bag, to take out the Juice; your Juice being cold, measure a Quart of Juice, and a Quart of Brandy, Measure by Measure; upon two Quarts put to it ten or twelve Ounces of Sugar, a Piece of Cinnamon, four Cloves, and five or six Grains of white Pepper, all half beaten; if you please, you may also make Use of Currant juice, and do it, as the Cherries. If you desire it should have a Taste of Raspberries, add to it some Raspberry Juice, pound your Cherry-stones, and put them in with your other Ingredients. If you would have it strong of the Cherry-stones, pound some Apricot-stones, put them in also, stop up your Jug very well, put it by, and let it alone, two or three Months; then put it through a Straining-bag, until it be very fine and clear, put it into Bottles, and make Use of it, when you have Occasion. If you make a large Quantity, only put it in a Cask, and, when it is fine and clear, put it in Bottles.

Ratafia of Quinces.

Y O U must have some Quinces, and rasp them with a Grater; all being grated, you must have a Piece of strong Cloth, put in a small Handful, and squeeze it with all your Might, that the Juice may come from it; when all is squeezed and you have all the Juice, put it in a Preserving pan, let it take just one single Boiling, and let it cool; being cooled, measure two Quarts of Juice and two Quarts of Brandy, Measure by Measure, and clarify some Sugar; to each two Quarts, ten Ounces of Sugar, a Piece of Cinnamon, four Cloves, and three or four Grains of white Pepper whole; stop up your Jug very close, put it aside for two or three Months, put it through a Straining-bag, until it come very clear, and put it up in Bottles stopped very close.

Lemonade.

I N a Quart of Water, put in the Juice of three Lemons, seven or eight little Pieces of the Peel, and, if the Lemons be thick and very juicy, use but the Juice of two, with a Quarter of a Pound of Sugar, or, at most, five Ounces; when the Sugar is well melted and mixed, put it through a Straining-bag, let it be put in a cool Place, and give it to be drank.

THE Orange is made like the Lemonade. If the Oranges are large and full of Juice, you must have but three or four, with seven or eight little Pieces of the Peel, and the same Quantity of Sugar as the Lemonade; one may also put in a little Musk, or Amber, ready prepared, that gives it a pretty Flavour; but there must be but very little, next unto nothing.

Strawberry-water.

TO a Quart of Water you must have a Pound of Strawberries, which squeeze in the same Water; then put in four or five Ounces of Sugar, with some Lemon-juice; if the Lemons are large and juicy, one Lemon is enough to two Quarts of Water; all being well mixed, put it through a Straining-bag, put it in a cool Place, and give it to drink.

Currant-water.

TAKE a Pound of Currants to a Quart of Water, that you must squeeze in the same Water, and put in about four or five Ounces of Sugar; being well mixed, put it through a Straining-bag, until it be clear, put it in a cool Place, and give it to drink.

Raspberry-water.

TAKE the same Quantity of Raspberries, and squeeze them in the same Quantity of Water, as aforesaid; nevertheless, if the Raspberries be good, three Quarters of a Pound will be sufficient, with five Ounces of Sugar; it needs no Lemon; the Sugar being melted, put it through a Straining-bag, until it runs clear, put it in a cool Place, and give it to drink.

Apricot, Peach, or Pear-water.

IN a Quart of Water, put five or six Apricots, Peaches, or Pears, according to their Bigness augmenting, or diminishing; cut them in Pieces into the Water, let them take a Boil or two in it, to give them a Taste, and put in four or five Ounces of Sugar; being cold, put it through a Straining-bag, until it be clear, put it to cool, and give it to drink.

Pomegranate-water.

TAKE a Pomegranate, pick it very clean, squeeze it in a Quart of Water, that it may not grow black, and put into that Water four or five Ounces of Sugar; the Sugar being melted, put it through a Straining bag, until it be clear, set it in a cool Place, and give it to drink. If the Pomegranate be not red enough, put in two Spoonfuls of Syrup of Currants, to colour it.

Verjuice-water.

IN a Quart of Water, put three Quarters of a Pound of Verjuice, or four Grapes, or a Pound, if they are not very fine; pound them, at first, in a Mortar, but take Care you do not pound the Grape-stones, because they would give a bad Taste; put them in the Water, mix it with your Hands, and put in four or five Ounces of Sugar, according to the Sourness; as soon as the Sugar is melted, put it through a Straining-bag, until it runs clear, put it in a cool Place, and give it to drink.

ALL these Waters may be iced, in proper Moulds, each to its Particular, and serve them in iced Goblets, as are proper for the Occasion. The Orange-water may be served in Oranges, and Lemon-water in Lemons.

Orgat.

TAKE an Ounce of Melon-seeds, Cucumber-seeds, Pumpkin-seeds, and some few Almonds, two or three bitter ones, if you please; beat them well in a Mortar, till they come to a Paste, and, lest they should turn to Oil, put to them a Drop of Water; being well beaten, put to them three or four Ounces of Sugar, beating it also with the rest; put to it three Pints of Water, mix it very well, put to it seven or eight Drops of Orange flower Water, and strain it through a Strainer, or Napkin, but rather a Strainer than a Napkin, because it is apt to give it a bad Taste; put in afterwards a Pint of Milk, and put it into a Bottle to cool in some Ice and Water, shaking it, when you give it to drink.

To preserve Orange-flower.

TAKE a Quarter of a Pound of Orange-flower, pick it very clean, and chop it very small; as you chop it, put to it some Lemon-juice, lest it should blacken; have two Pounds of Sugar ready clarified, take it off from the Fire, stir your Sugar all over the Edge of your Preserving-pan, and also about the Middle, put in your Orange-flower that is ready chopped, and stir it about quickly; have ready some Paper-moulds, throw some Part in the Paper-moulds, and the other Part press handsomely on some Paper; when a little cold, cut them to the Bigness you fancy, or like best, and let them cool quite.

To preserve Violets.

YOU must take a Quarter of a Pound of Violet-flowers, pick them very clean, beat them well in a Mortar, and sprinkle them with Half a Pint of Water, boiling hot; being pounded, strain it well, and do the same unto it, as to the Orange-flower.

To preserve Rastings of Oranges, Lemons, Bergamot Pears, or Citrons.

THESE are done, as the Orange flower, only take Care that the Sugar is not too strong.

How to distil Waters and Liquors.

IF you have a Mind to distil, the *Bain-Marie* Way, take an Alembic, put in it what is to be distilled with your Liquor, put on its Cucurbit, lute it round with Paste, and on the Top with Paper; put your Alembic in a Kettle of Water, but do not let it touch the Bottom; this done, put the Whole on a Stove, or Trever, and let the Water always boil, so as to make what is in your Alembic boil likewise; let it run, till it be thin; put your Bottle to the Pipe, lute it round with Paste and Paper, and keep your Kettle full of boiling Water, but let that at the Top of your Alembic be only lukewarm, putting now and then cold Water in it; when your Alembic is without a Reservoir on the Top, put on wet Napkins, or Clouts, which change now and then,

then, till your Distillation be done. With six Pots of Brandy, make three Pots of good distilled Water. You may distil on hot Sand, thus: Take an iron Pot, put in it Sand, or Cinders, and your Alembic over it; keep a gentle Fire under and round your Pot, and do the rest, as directed before. When you put wet Napkins on the Top of your Alembic, take Care that the Water does not run in it, lest it spoil your Distillation.

How to distil Annis.

TAKE about a Pound of the best *Spanish* green Annis, put it, in the Evening, in six Pots of Brandy, and let it infuse on hot Cinders, all Night long; then distil it on a gentle Charcoal Fire, which take Care to keep up always to the same Degree of Heat; as soon as you perceive an Alteration in its Colour, take it off, lest it should spoil. Out of six Pots of Brandy, you will have three Pots of good Annis-water.

How to distil Cinnamon.

INFUSE, all Night, six Ounces of pounded Cinnamon, in six Pots of the best Brandy, by putting it on hot Cinders, and distil it; this done, you will have about four Pots of good distilled Liquor.

How to distil Juniper-berries.

INFUSE about a Pound of Juniper-berries in six Pots of Brandy, and distil it, as before; when distilled, you will have two Pots and a Half of distilled Liquor. You may make Use of white Wine, by putting twelve Pots of it, instead of six Pots of Brandy.

N. B. WHEN you distil any Thing, let the Phlegm run, and do not let your Liquor take an ill Smell by the Dregs.

How to make Hungary Water.

WHEN the Rosemaries are blossomed, gather the Flowers in the Morning, after Sun-rising; take a Pound and a Half of them, let them lie in a shady Place, eight and forty Hours, stirring them now and then, to dry them alike; if you have not Flowers enough, take Sprigs of Rosemary newly come forth, with some Sage, Thyme, Hyssop, and Marjoram, and dry it, as before-mentioned. Your Flowers, or other Herbs, being dried, infuse it, all Night long, into six Pots of the best Brandy; then, put it in your Alembic, and distil it in *Balneo Mariae*, or on hot Sand or Cinders, by keeping the Fire alike: The Phlegm being out, put your Bottle to the Pipe, lute it well, let the Liquor run to about two Pots and a Half, take off your Alembic, and stop your Bottle.

How to make Hungary Water, another Way.

TAKE about Half a Pound of Rosemary-flowers, without any Thing else; put it in a Bottle with a Pot or a Pot and a Half of Spirits of Wine, stop it, and put it in Horse-dung, but leave about an Inch of the Gullet out, lest the Vapours go in; leave your Bottle in that Manner, six Weeks, or two Months; take it out, and, your Hungary Water being grown clear, put it in several glass Bottles.

To distil and draw the Spirits of Cloves.

T A K E a Quarter of a Pound of Cloves, that you must just break in a Mortar, put it to infuse in six Quarts of Brandy, and distil it from a Still.

To distil Coriander-seeds.

T A K E three Quarters, or a Pound of Corianders, put it to infuse in six Quarts of Brandy, put it in a Still, and distil it.

To make Essence of Amber, or Musk.

T A K E two Drains of Amber, and one Dram of Musk, which put into a Bottle with a Pint of Spirits of Wine; if you would have it stronger, put but Half a Pint, but it is very good with a Pint; stop the Bottle very close, and put it in the Sun, or in some Horse-dung, six Weeks, or two Months.

To make Essence, of all Sorts of sweet-smelling Flowers, to serve to give Flavours to Liquors.

T A K E a Pound of Flowers, of what Sort you please, and put it into an earthen, or stone Pot, or Pan, with three Pounds of Sugar, in Powder; make a Row of Sugar, and a Row of Flowers, a Row of Sugar, and a Row of Flowers, and so on, till all is used; that done, cover close your Pot, or Pan, and put it in a cool Cellar, twenty-four Hours; then put it, twenty-four Hours, in the Sun, in a Stove; after that, put it through a Sieve, and let it drop of itself, without pressing the Flowers; put the Liquor into a Bottle, that you must stop very close, for to use to flavour all Sorts of Liquors.

To make Rosa Solis.

Y O U must, in the first Place, boil some Water, to take the Badness of it away, and let it cool, till it be a little above lukewarm; take all Sorts of sweet-smelling-Flowers, each by themselves, according to the Season; pick them clean, that there be nothing but Leaves, and put them to infuse, each by themselves, in the Water, as above mentioned, until it be quite cold, because it should take its Taste; then take out your Leaves with a Skimmer, and put them to drain; then put the Waters of each in a Jug, on three Quarts of this Liquor; put a Quart or three Pints of Spirits of Wine, on which put three Pints of clarified Sugar, that is, three Pounds of the aforesaid Measure; put in also Half a Pint, or thereabout, of Essence of Anniseed distilled, and as much Essence of Cinnamon. If there be too much Sugar, and you find it clammy, add to it a Pint to a Quart of Spirits of Wine, more or less, according to the Taste, as also of the Sugar. If you find it too strong, and to hinder your Anniseed-essence from whitening your Rosa Solis, mix it with the Spirits of Wine, before you mix it in the Water; if by Chance it hath not Flavour enough, add to it a Spoonful, or two, of the Essence of the Flowers, if you have any, to give it the Flavour you desire. Have a Pinch or two of Musk, or Amber prepared, with some Powder-sugar; if you have no Flowers, the Musk, or Amber prepared, in Essence, or in Powder, may serve. All this being done, strain it through a Straining-bag, to get the
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Dirt from it, and to clear it very clean; then put it in Bottles, that you must stop up very close. The right Rosa Solis is made, in this Manner, and will keep above ten Years, without taking any Harm.

To make Anniseed-water, or Anniseed-brandy.

IF you would make it, as a great many People like it, take half a Pint of distilled Anniseed, put it into three Quarts of Brandy, and one Quart of boiled Water, and mix them well together. If you would have it sweetened, put a Pint of clarified Sugar, and pass it all through a Straining bag, the same as the others.

To make good Hippocras, red or white.

TO make the Quantity of two Quarts, you must take two Quarts of good *French* Wine, or red Wine is much better, if it be of a very good Red; on the said two Quarts of Wine, put a Pound of Loaf-sugar, the Juice of two Lemons, and seven or eight thin Slices of *Seville* Orange-peel; if you have any *Portugal* Oranges, put in the Juice of one, with ten or twelve Zests, or thin Slices of the Peel of the same Orange; if you have none, there needs none. Put also on the said two Quarts of Wine one Dram of Cinnamon broke a little, four Cloves broke in two, a Leaf or two of Mace, five or six Grains of white Pepper, half broken, and a small Handful of Coriander-seeds, also half broken or beaten, half a golden Pippin, or, if small, a whole one, peeled and cut into Slices, and half a Pint of good Milk; then stir them well together with a Spoon, and strain it through a clean Straining-bag, until it comes clear; when it is very clear and transparent, make it run into a Jug, or any Thing else, that you must cover with a Strainer, that is named *Stamine*, and so let it run through that into your Jug; then take, on the Point of a Knife, some Musk and Amber-powder.

To make L'Eau de Gette.

TAKE three Quarts of boiling Water, let it cool, put into it a Quarter of a Pint of Essence of Anniseed distilled, which mix with three Pints of Spirits of Wine, and put it all into the said Water; then put in a Quart of Sugar ready clarified, more or less, according to your Taste. This Water needs no other Flavour, unless it be for your Satisfaction, and you think proper to put in more; if you would have it stronger, add to it some Spirits of Wine.

To make Cinnamon-water.

TAKE three Quarts of boiled Water, and half a Pint of Essence of Cinnamon, distilled like that of Anniseed; if it be not strong enough of Cinnamon, add more to it, according as you like it. Then put in five half Pints, or three Pints of Spirits of Wine, which mix with the Water and Essence of Cinnamon, with a Quart of clarified Sugar; strain it all through a Straining-bag, and observe it to be very clear.

The Way to make iced Fruits.

YOU must have some leaden Moulds, that have been taken from good Models, and represent exactly the Fruit that you would imitate.

YOU must take Care to have them very clean, when you design to make Use of them.

YOU must shut up the Joints with Stuff made of Wax, Sewet, and Rosin, and, according as it is hard, or soft, put in more or less Sewet; you must also take Care it be pretty soft, because it sticks better to the Moulds, and the Ice hardens it always enough.

THE usual Way to make iced Fruits, is to have some fresh Fruits, or some Marmalade of such Fruits, to make Use of, when wanted.

IF you have some fresh Fruits, you must take the ripest of them, and the best tasted that you can, and let the Fruits be of a good Sort.

To make iced Citrons.

YOU must take some Citrons, and grate the Rind in some Water, according to the Quantity you have a Mind to make; you must leave the said Rind in the Water, until you perceive it hath given the Water a good Taste, and, when the Water hath the Taste you desire, put to it the Sugar; you must take Notice in particular, that the Ice makes the Sugar lose almost half its Strength, and for that Reason one ought to experience himself, to know how to put in Sugar in Proportion; the Mixture being done, taste it, to know whether it be strong enough of the Citron; if not, add to it a Citron, or two, according as it wants; a little Practice learns us easily to give the Fruit, that we would ice, the natural Taste and Sharpness that these Sorts of Mixtures require. When we have come to the natural Taste as nigh as we can, we must fill our Moulds with a small Funnel, and, the Mould being filled, put at the End where it was filled, a small Branch Green, to imitate the Tail, or Stalk; for the Generality, one takes a Branch of the Fruit he has a Mind to counterfeit, and, for Want of them, make Use of what comes nigh unto them most; the Stalk being fixed, make an End of stopping your Mould very close with your Wax, as aforesaid. All your Moulds being so done, or prepared, put them in Ice, that must be strengthened with some Salt, that gives a great Deal of Strength and Vigour to the Ice; it will take three Hours, before your Fruits will be frozen as they should be. It is necessary to stir your Tub now and then, your Moulds and Ice are in, and, when you think your Fruits are well frozen, take them out of your Moulds, and give them, in the mean Time, their natural Colour, with Cochineal for the Red, or Saffron or Oker for Yellow. The clever Artist may compose some Mixture of Colours, to imitate more naturally the Colour of the Fruit. After having given them their Colour, put them in a tin Pan or Box, with a Cover made on Purpose, to preserve your Fruit from melting, and to put them in the Ice again, until you design to serve them. The said tin Thing is a large Vessel made of Tin, that ought to be very clean in the Inside, wherein put
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your iced Fruits; after having covered it very carefully, that nothing dirty be in it, and that the Ice may no Way get in, put it in your Ice again, that your Fruits may keep in good Order.

To make Oranges.

YOU must take some very ripe Oranges, and take out all the Juice; Experience very soon learns one the Quantity of Juice which must be taken, which is ruled on the Quantity of Moulds that you would fill; whereas the fresh Fruits, that one makes Use of, require but very little Water in their Mixtures; after having taken out the Juice of your Oranges, add to it some Water and Sugar, and, after having stirred it well together, taste it, to know if it has the Taste you would give it. If your Composition seems too insipid, heighten the Taste with some Lemon, that you put in Proportion, until you have imitated the Taste, as near as you can to the natural Taste.

For Bergamot Pears.

IT is almost the same as for the Oranges, only you are to take Notice, that that Fruit is naturally bitter; one must try and proportion the Sugar to the said Bitterness, and to give it a Taste, though bitter, but agreeable to those that do not dislike that Bitter.

For Lemons.

ONE does the same as we have already said, be it either for the Oranges, or *Bergamot Pears*, in trying, above all, to imitate, or counterfeit, the natural Taste of each Fruit. For Want of fresh Fruit, one generally makes Use of Marmalade, that you must take Care to make, in the Season of each Fruit.

THEN take of this Marmalade, that you must mix with some Water; take great Care to proportion the Water to the Quantity of the Marmalade, that you may not weaken its Strength, by putting too much Water to it; and, having put some Sugar to strengthen it, taste it, to know if it hath, there or thereabouts, its natural Taste, and, after having found its Taste, strain your Mixture through a clean Sieve, to take away all that is useless. If I have not specified, in the other Articles, that it is necessary to strain all your Compositions through a Sieve, it is what, if you know ever so little, your own Sense tells you. As one draws the Essence of several Flowers of Fruit, or Fruit themselves, the Essence is of great Service, when he wants fresh Fruit, or Marmalade of such Fruit, he desires to imitate to Ice; for, in taking the Marmalade of Apples, or any other Fruit, that has not the Taste very strong as it should have, in making the Bottom, or Foundation, of your Composition, you may but add the Essence of such Fruit as you would counterfeit. In making the Taste of your Essence stronger than the other, that one may taste it plain, compose something much the same as this.

For Peaches, Apricots, and Plums.

TAKE in the Seasons of these Sorts of Fruit, and squeeze them to take out the Juice, according to the Quantity that you would make, and put the Sugar to it; strain it through a Sieve, pour in it your Moulds to be iced, and take Care to give them their natural Colour.

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ONE may also make all other Sorts of Fruit, as Cherries, Strawberries, Raspberries, Currants, &c.

IT is proper to take Notice, that, in several of these Sorts of Compositions, it is often necessary to strengthen the Taste with the Orange, or Lemon; and, notwithstanding the Things be well proportioned, Use learns one easily, that these Sorts of Mixtures do not take away the real Taste of the Fruit that one desires to make, but it serves only to render it more agreeable and more of a tart Taste.

THIS is the general Way to make all Sorts of iced Fruits; the more we stick to the Natural, the more and better we succeed.

F I N I S.



18/11/74



